

EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

JANUARY 2017 #117 FREE

# CHOPSTiCKS NY®

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Gourmet &  
Home Cooking  
Issue



A New York hair salon that lets your beauty shine



**Newly Opened**  
**Hair Salon in the East Village**



With the experience of operating over 100 salons in Japan, AUBE hair brings high quality services to the US. Our clients' desired images of beauty come to life with the latest equipment that we utilize and the superb techniques of our stylists. Enjoy our hospitality at its best in an atmosphere where both our clients and staff can be comfortable.



**Winter Promotions**

*\*new customers only*

**All services or Organic Head Spa  
20% OFF FREE TRIAL (40 min)**



Enjoy a relaxing time in our hi-tec YUME! shampoo stations with a soothing Head Spa treatment by our spa technicians.



***Luxury & Relaxation***

**Organic Head Spa & Treatment (40 min \$60)**  
Moisturize your scalp with spa mist from a steamer. It conditions and regenerates the scalp while releasing tensions. Also enjoy Fit Nod which is offered as an optional service to go with this treatment.

**AUBE hair New York**

77 E. 10th St. (bet. 3rd & 4th Aves.)  
347-259-1111 Open 7 days / 10:00 - 21:00

[aube-new-york.com/en](http://aube-new-york.com/en)

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| CUT: | Women | \$59 | PERM: | Japanese straightening | \$100 |
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|       | Pre care        | \$10 |        | Blow & dry | \$39 |
|       | Mist care       | \$10 |        |            |      |

All menus include 'shampoo' and 'blow & dry' services.

We are currently hiring hair stylists and nailists. (Contact Fumiyo)



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**WHAT'S NEW**

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"Daruma-doll" is a popular lucky charm in Japan. Modelled after the form of Zen Budai at Bodhidharma, the doll has a red round shape with a swelled face.

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Presented by: The No. 1 Japanese  
free paper in NY/NJ/Japan



# From Bento to Dora-yaki, Bringing a Brooklyn Flavor to Manhattan



Serving home-roasted craft coffee and a variety of healthy bento boxes as well as functioning as a central kitchen for Japanese restaurants, 828U Monk Sushi Shack, Samusa Mama, Samusa Papa, and Maku Maku, Brooklyn Ball Factory is the epicenter of the Japanese dining scene in Brooklyn. The coffee/central kitchen is now bringing their Japanese flavor with Brooklyn twists to Manhattan.

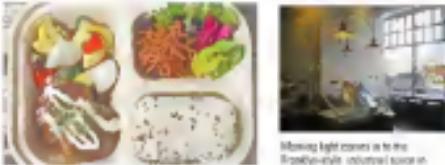
The Brooklyn Ball Factory Bento Kitchen, which opened in November, 2016, offers bento boxes, arigiri rice balls, and Japanese carry rice, which are all made of additive-free ingredients with masterful technique. Their Marball Bento, for example, are prepared using 100% USDA Choice grade Angus beef ground chuck and served with a sauce made with fermented applesauce. Also introduced there is dora-yaki, Japanese mini pancake sandwiches stuffed with anko (sweet paste made of beans or potato). Traditionally, dora-yaki is stuffed with red bean paste but they added more creative flavors to their lineup, such as matcha green tea flavored anko, flat matcha rice anko, Japanese sweet potato pasta anko, cream cheese anko, and chocolate anko.

In addition to the cafe service, they take catering orders provided by their restaurants mentioned above, which include traditional Japanese, Asian, Western and contemporary cuisines. The dishes created by chefs specializing in various cuisines bring ideal flavors for any occasion. And don't forget to grab a cup of coffee from 828PM ROASTERS.

**Brooklyn Ball Factory Bento Kitchen**  
279 8th Ave. (bet. 40th & 41st Sts.) | New York, NY 10001  
Tel. 646-447-3525 | [www.bklynballfactory.com](http://www.bklynballfactory.com)



Unique take on Japanese dora-yaki. A base of matcha milk, stuffing and fluffy mini pancakes in masterpiece.



Brooklyn Ball Factory's bento is nutritionally well-balanced and with no additives, preservatives nor MSG.

Brilliant light creates an ideal Brooklyn-style, restaurant source in bento kitchen.

## CAFE

## Opening Onigiri Rice Ball Specialty Tea House in Chinatown

heavy location, and they are hoping to attract people from neighboring Chinatown, Little Italy and Soho.

Yaya Tea is significant as unique sandwich-style onigiri rice balls with a variety of fillings, ranging from classic (Salmon and Plum) to creative (Seaweed, Crab Meat & Egg and Fried Spam, Pork Sausage with Radish & Sweet Chili) and Gyoza with Seaweed Sealed & Spicy Mayo. The gyoza and go-warm rice are eaten on site available only at this location. They recently reviewed their menu, providing a more exciting, healthy and tasty array of items. Also, they serve a wide selection of brewed teas using premium tea leaves (Mint White Chocolate and Matcha White Chocolate). "Tea is good for your health, so I'd like to further expand the tea-drinking culture," says the owner of Yaya Tea Garden. She also takes pride in a great selection of Japanese and Asian snacks.

They are currently offering original items, including glass pints and umbrellas at promotional prices. Also, if you purchase a glass pint and bring it back the next time, you will get 15% off the price of your drink. If you grab Yaya's warm, freshly made onigiri and have while strolling in the neighborhood, you will never feel cold this winter.



## Yaya Tea Garden

200 Grand St, 2nd, Grand & Mott Sts, New York, NY 10013  
TEL: 212-629-9932 | [www.yayatea.com](http://www.yayatea.com)

Yaya Tea Garden is a casual dine-in/take-out tea house offering Japanese onigiri rice balls, quality tea and Asian snacks at affordable prices to locals. They opened their third location on Grand Street at the intersection of Christopher and Little Italy in October. The other Yaya Tea stores are located in residential neighborhoods, school districts or local commercial areas. This is their first tourist heavy location, and they are hoping to attract people from neighboring Chinatown, Little Italy and Soho.

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## FOOD

## "shiki cupcakes": Adorable and Scrumptious Sushi

Launched earlier this year shiki nyc is a catering company that offers health-conscious Japanese bento boxes and party foods. Just in time for the New Years Eve, Super Bowl and Chinese New Year seasons they started serving "shiki cupcakes." These are not your typical cupcakes but a set of adorable and scrumptious bento nash (bite-sized, ball-shaped sushi). Formerly served only on their catering menu, shiki cupcakes were recently added to the regular menu. Just like a cupcake, each bento nash is served in a suffused paper cap, allowing you to enjoy it without getting chopsticks and with no need to get your fingers dirty. And unlike regular sushi, it uses vegetables, meat and smoked fish for the toppings. One package (B15) contains seven crafted bento nash, each of which have intriguing flavors such as smoked salmon and shiso leaves, teriyaki eggplant and cheese, lava and prawns, vinegar-ginger lotus roots over seven green rice, bell pepper and dried carry beef tamago and wasabi, and chicken korange and lemongrass. They deliver in Manhattan with a \$5 delivery fee, and don't forget to place your order at least 2 days in advance.

\*Please note: things depending on the availability of ingredients on the day.

Info: TEL: 646-651-0725 | [www.shikinyc.com](http://www.shikinyc.com)



## BEAUTY

## Bringing Up-to-date Japanese Hair Techniques and Styles

With the experience of operating over 100 salons in Japan, ALICE hair New York opened its first New York location in October 2015 in the East Village. Their veteran hair stylists are bringing up-to-date hair techniques, services and styles from Japan. Their services are authentically Japanese, for example, one stylist oversees a client from start to finish, providing a thorough consultation with deep understanding. Also, the products and equipment they use are imported from Japan, making their services suitable for especially those with sensitive hair and skin. One innovative piece of equipment is a full-fat YUME shampoo station, which enables them to offer spa quality relaxation during shampoo and scalp massages. From cut, perm, color, hair care, scalp care to styling, ALICE is now providing top quality services established in Japan to New Yorkers. For new clients, they are currently offering two promotions: choose either 25% off all services or free Organic Head Spa (40 min.) with an order of any service.



ALICE hair New York: 371, 10th St., 2nd, 3rd & 4th Flrs | New York, NY 10003  
TEL: 347-929-1111 | [www.alicehairnewyork.com](http://www.alicehairnewyork.com)

# ENJOY TEMAKI SUSHI PARTY!



Temaki Sushi is a kind of casual style of sushi. Just make sushi rice and bring sushi ingredients, then just roll it! You don't know how to make sushi rice? Cook 2 cups (16 oz) of short or medium grain rice (\*), add 6 tablespoon of Mizkan Sushi Seasoning while it's hot, and mix it well! Let's roll it!



#### \*Tips:

When cooking rice, reducing the water by the same amount of sushi seasoning would produce a nice texture of sushi rice.



Mizkan America, Inc.  
[www.mizkan.com](http://www.mizkan.com)  
Mt Prospect, IL 60056

## farm-to-table restaurant

### DRUNKEN DUMPLING

XL XLB



101 1/2 W. New York, NY 10003 (bet. 5th & 6th St.)  
10am-10pm, Dinner, Brunch & Sunday Brunch  
Fri & Sat: 12 noon - 4pm and 6 - 10pm

East Village - 9th St. x 1st Ave.

# Gourmet & Home Cooking

The New Year is a good time to start something new. Why not add new seasonings and ingredients to your pantry and broaden your cooking repertoire.

-  Add Japanese Seasonings to Your Pantry
-  11 Recipes Using Japanese Seasonings
-  Restaurants Offering Winter Specials

Ajisen Ramen / Blu Orchid Thai Kitchen / Mi-Ne Sushi /  
TEISUI / Topaz Noodle Bar / Uogashi

## Listing

-  Grocery
-  Japanese Restaurant

# Add Japanese Seasonings to Your Pantry



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## Red Miso

Miso is made with soybeans, salt, koji (miso-, barley-, or soybean-based fermenting agent), and water through fermentation. This salty paste has a pleasant umami and sweet taste. Red miso is full-bodied and strong and adds a kick to your cooking.

### Shrimp Stir-fry with Creamy Tomato Sauce



#### [Ingredients] (Serves 2)

- ▢ 16 medium-sized shrimp, deveined\*
- ▢ 1 tsp red miso
- ▢ 1 tbsp tamari or Worcestershire
- ▢ 1 tbsp soy sauce
- ▢ Pinch of dry pepper
- ▢ 1 clove garlic, minced
- ▢ 1-inch ginger, minced
- ▢ 1 scallion, finely chopped
- ▢ 1 tbsp sesame oil
- ▢ Steamed broccoli for garnish

\*You can use pre-cooked, frozen shrimp.

#### [Directions]

1. Mix miso, ketchup, mayonnaise, and cayenne pepper well, and set aside.
2. Heat sesame oil in a pan and swirl garlic, ginger, and scallion until they release an aroma.
3. Add shrimp and stir-fry until they cook through.
4. Add all the sauce and stir-fry until it coats all the shrimp and they turn golden brown.
5. Serve the stir-fry with boiled broccoli.

## White Miso

As savory as red miso, white miso is milder and lighter. It has an elegant umami that can add interest to a dish but is not overpowering. It is even used in desserts.

### Cold Tofu with Almond-Miso Sauce



#### [Ingredients] (Serves 2)

- ▢ 1 tbsp white miso
- ▢ 1 tbsp almond butter\*
- ▢ 1/2 tsp maple syrup
- ▢ 1/2 tsp lemon juice
- ▢ 1/2 cup water
- ▢ 1/2 package tofu (soft, medium, or firm)
- ▢ 1/2 red onion, thinly sliced
- ▢ 1 scallion, finely chopped
- ▢ 1/2 tsp grated ginger

#### [Directions]

1. Mix miso, almond butter, maple syrup, lemon juice, and water well.
2. Cut tofu into bite-sized pieces.
3. Put tofu on a plate and top with red onion, scallion, and ginger.
4. Serve almond-miso sauce on the side or drizzle it over the tofu.

\*You can substitute tahini for almond butter.

**Shoyu (soy sauce)** Just like miso, soy sauce is made from soybeans, salt, barley koji, and water through fermentation. Since it is a liquid, shoyu has many uses.

### Beef Patty with Soy-Balsamic Sauce



#### Ingredients (Serves 2)

- ▢ 10 tbsp soy sauce
- ▢ 1/4 cup balsamic vinegar
- ▢ 2 beef patties (6 oz)
- ▢ 1 tbsp vegetable oil
- ▢ Your choice of vegetables to serve on the side

#### Directions

1. Marinate sauce and balsamic vinegar.
2. Heat oil in a pan and sear both

#### halves of beef patties.

3. Add half of the soy-balsamic mixture and dress the patties.
4. Remove patties from the pan and set them aside.
5. Add the rest of the soy-balsamic mixture into the pan and reduce it to half.
6. Place beef patties on a plate and drizzle the reduced soy-balsamic mixture over them. Serve with vegetables on the side.

**Su (rice vinegar)** Made with rice, rice koji, and water through a fermentation process, su helps the sweetness of rice behind the sourness. Once you heat it up, the sweetness stands out more.

### Turnip and Sausage Stir-fry



#### Ingredients (Serves 1-2)

- ▢ 1 turnip
- ▢ 2 sausages
- ▢ 1/2 tsp salt
- ▢ 1 tbsp rice vinegar
- ▢ 1/2 tsp oil

#### Directions

1. Cutting into 1/4-inch slices. Cut sausage diagonally into 1/4-inch slices.
2. Heat oil in a small pan and add turnip to stir-fry for 30 seconds.

3. Add sausage and stir-fry for 30 seconds.

4. Reduce heat to low, put a lid on the pan, and let it cook for 8-10 minutes.

5. Remove the lid and turn the heat up to high. Add rice vinegar and stir-fry for 2-3 minutes until liquid has evaporated.

**Ponzu** This citrusy and savory sauce is made from shoyu, dashi, lemon, and citrus juice. It is more refreshing and lighter than soy sauce thanks to the citrus juice but still has an umami flavor because of the dashi.

### Tomato Salad with Ponzu Dressing



#### Ingredients (Serves 2)

- ▢ 10 grape tomatoes
- ▢ 4 cherry-sized balls of mozzarella cheese
- ▢ 1 clove garlic, minced
- ▢ 1 tbsp ponzo
- ▢ 1/2 tsp extra virgin olive oil

#### Directions

1. Mix minced garlic, ponzo, and extra virgin olive oil well.
2. Cut cherry tomatoes into quarters.
3. Slice mozzarella into pieces as small as the tomatoes.
4. Toss tomatoes and mozzarella and drizzle with ponzo dressing.

### Japanese Condiments That Spice Up Your Mayo

Mayonnaise is a common condiment used in salads, sandwiches, pizza, dipping sauces, and much more. Mayo and soy sauce can add a kick, but there are other Japanese condiments that can give mayonnaise an amazing twist.

**Wasabi** Think of the peppers of wasabi and horseradish, this pungent condiment is already common in the Western world. It is the germination of the wasabi plant, a type of horseradish. Fresh wasabi is not easy to get, but wasabi dinner pastes and powder are available in Asian grocery stores.



**Kewpie** This Japanese-style mustard has a thicker texture than its Western counterpart. Accordingly, you need just a tiny bit to spice up your mayo. Kewpie has a slight bit of tang, which goes well with onions from now on. Available in paste and powder forms.

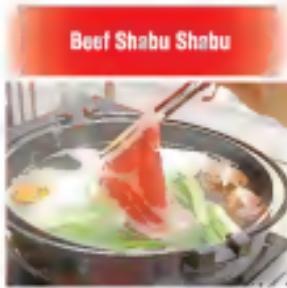
**Wasabi ketchup** Made from green or red pepper, salt, and yuzu (small Japanese citrus fruit) the refreshing salty and spicy sauce will add excitement to your regular dips and dressings.

**Shichimi Togarashi** Literally meaning "seven-spice," it is a blend of several spices that features red pepper powder. The blend is different from chili to chili, but it usually contains ancho pepper, chile (dried mountain orange chili), poppy seeds, dried ginger, and sesame seeds. It is mild yet flavorful.

**Moteki** Although these ground green tea leaves are usually reserved for drinking as tea, moteki can be a great addition to your pantry. The bitter and aromatic green tea flavor will make your mayonnaise unique.

# 11 Recipes Using Japanese Seasonings

From authentic Japanese dishes to Asian and Western style dishes with Japanese twists, here we introduce recipes using Japanese seasonings and ingredients.



## Beef Shabu Shabu

[Ingredients] (Serves 2-3)

- ❑ 1/3 lb thinly sliced beef (cut for shabu shabu)
- ❑ 1/4 whole nappa cabbage
- ❑ 1 bunch scallions
- ❑ 4-6 shiitake mushrooms
- ❑ 3-5 slices carrot, cut into flower shapes
- ❑ 1/2 teaspoon ginger
- ❑ 1 bunch long strand kombu kelp (optional)

[Pan dipping sauce]

- ❑ Kikkoman Ponzu
- ❑ Kikkoman Roasted Sesame Sauce
- ❑ Grated ginger to taste
- ❑ Finely chopped scallion to taste
- ❑ Grated daikon radish to taste

[Directions]

1. Soak the kombu kelp in a pot filled with cold water for about 30 minutes.
2. Cut nappa cabbage into bite size pieces.
3. Slice scallions diagonally.
4. Prepare the dipping sauce by adding grated ginger, chopped scallions and grated daikon to ponzo, and chopped scallions and ginger to sesame sauce.
5. Bring the pot of water to a gentle simmer and take out the kombu kelp.
6. Add beef and let it swim in the simmering water for a few seconds. Do not overcook.
7. Dip the soaked beef into either ponzo or sesame sauce mixture and eat immediately.
8. After cooking a few beef slices, add vegetables to the pot and enjoy when they are cooked.



Wines, meat and vegetables are all good, you can add either cooked rice or seafood to the bath and enjoy

### Kikkoman Ponzu

This citrus seasoned soy sauce and vinegar has been popular in Japan for years. It can be used right from the bottle as a dipping sauce or as an ingredient in a variety of delicious recipes. Whisked together with a small amount of oil, it becomes a flavorful dressing.

### Kikkoman Roasted Sesame Sauce & Dressing

It is a delicious dipping sauce with a nutty, savory taste and strong texture. It's great for shabu shabu, hot pot or as a salad, beef and pork dishes. It can also be drizzled as a salad dressing for salads, cooked vegetables and soups.

[www.kikkomanusa.com](http://www.kikkomanusa.com)



## Salmon and Ikura Hand Roll Sushi

[Ingredients]

[Serves 4]

- ❑ 3 cups (18 oz) rice
- ❑ 1/4 cup Kikkoman Sushi Seasoning Mix MSSG
- ❑ 1/2 cup soy sauce (medium quality)
- ❑ 2 tbsp fresh salmon roe
- ❑ 1/2 bunch nori (seaweed quality)
- ❑ 3 eggs, make them into Japanese style omelet
- ❑ 1 Persian cucumber or 1 regular cucumber
- ❑ 1/2 package ikura (salmon roe)
- ❑ Soy sauce to taste
- ❑ 6-10 sheets nori seaweed

[Directions]

1. Cook rice, and dress freshly cooked rice with Kikkoman Sushi Seasoning Mix MSSG by stirring it with a bamboo rice paddle quickly to make each rice sat/slide.
2. Helm omelet. Beat 1/2 of the salmon roe and let it cool in the refrigerator.
3. Cut raw salmon, save ikura, tuna, salmon and Persian cucumber into sticks for hand-rolling.
4. Cut each nori sheet in half.
5. Get each nori sheet into sheets, about 4 inch square apiece.
6. Arrange all the ingredients on a plate and serve with nori seaweed and soy sauce on the side.
7. Pick one nori sheet and spread sushi rice over the nori. Place your choice of ingredient(s) on rice and hand-roll it.



Don't throw the cooked rice with water when rinsing rice while it's piping hot. Make sure to keep it to wash the rice, otherwise you can't wash the rice properly and evenly. To keep it, use extra cheese whatever you like to roll.

### Sushi Seasoning Mix MSSG

Don't get it made only for you favorite sushi restaurant. With no MSG added, Sushi Seasoning is a mixture of eight ingredients and salt. Great for making rice and seaweed soups or seaweed

[www.kikkomanusa.com](http://www.kikkomanusa.com)











# Healthy Latin Dining with Kikkoman Seasonings

Latin American cuisine always brings a festive mood to the table with colorful and flavorful dishes. The casual atmosphere can be ideal for many occasions from family and friend gatherings to big parties. Here are some healthy cooking ideas using Gluten-Free Kikkoman seasonings.



## Ingredients (Serves 4)

- ▢ 1 lb chicken
- ▢ 1 clove garlic
- ▢ 1 lb ground meat (beef and pork)

- ▢ Salt and pepper to taste
- ▢ 1 tbsp Gluten-Free Teriyaki Soy Sauce
- ▢ 2 tbsp 50% Less Sodium Gluten-Free Teriyaki Marinade & Sauce

- ▢ 2 tbsp mayonnaise
- ▢ 1 tsp cumin powder
- ▢ 1 tbsp vegetable oil
- ▢ 2 leaves lettuce
- ▢ 4 grape tomatoes or Manzana, diced
- ▢ 1/2 avocado, sliced or diced
- ▢ Fresh cilantro to your taste
- ▢ 2 cups coquitos

## Directions

1. Sauté garlic with vegetable oil until it releases its aroma.
2. Add meat and sauté until it's cooked through.
3. Add mayonnaise and salt, pepper, and cumin powder.
4. Once the meat is cooked through, add Gluten-Free Teriyaki Soy Sauce, Kikkoman 50% Less Sodium Gluten-Free Teriyaki Marinade & Sauce and mayonnaise to taste. Keep stirring until the sauce incorporate well.
5. Arrange cooked meat on a plate, and top with lettuce, manzana, cheese, hameta, and avocado.



**TIPS** You can add chili powder to the meat before adding a kick. Choose Free Tanarchy Since it's a hybrid of the smell of beef and pork, and Gluten-Free Teriyaki Marinade makes it more flavorful.



## Ingredients (Serves 4)

- ▢ 1 stalk leek, less the white
- ▢ breast (about 1 lb)
- ▢ 1 egg

- ▢ 1 tbsp Gluten-Free Teriyaki Soy Sauce
- ▢ 1 tsp dried parsley (Or 1/2 tsp cumin powder, 1/2 tsp paprika)
- ▢ 1/2 vegetable oil for frying
- ▢ Gluten-Free Sweet Chili Sauce to taste
- ▢ Gluten-Free Panko

## Directions

1. Lay the chicken breast on cutting board and cut it into  $1\frac{1}{2}$  thickness.
2. Beat egg and add dried parsley, garlic powder and Gluten-Free Teriyaki Soy Sauce. Mix well.
3. Dip chicken in the egg mixture and coat well.
4. Blend Gluten-Free Panko in a food processor.
5. Heat a sauté/frying pan with vegetable oil just enough to cover the chicken. You don't have to fill it as much as deepfrying.
6. Coat chicken breast with the egg mixture and then dust with Gluten-Free Panko.
7. Fry each side until panko brown and get crispy.
8. Serve it with Gluten-Free Sweet Chili Sauce on the side.



**TIPS** Blend Gluten-Free Panko makes the batter crispier and less oily. Because blended is not hot, but the crispy texture remains even when it's cooked crispy.

## Tacos with Slow Cooked Hoisin Sauce Chicken



### Ingredients (Serves 4)

- ▢ 1 lb chicken breast
- ▢ 1/4 cup Gluten-Free Hoisin Sauce
- ▢ 2 tbsp Rice Vinegar
- ▢ 1 cup water or juice
- ▢ 1 head napa (green) cabbage
- Toppings: Avocado, cilantro, jalapeño, tomato, salsa sauce, cheese, etc.

### [Directions]

1. Put chicken breast, Gluten-Free Hoisin Sauce and Rice Vinegar in slow cooker and set to High. Cook for 2-3 hours.
2. Once chicken is cooked through, remove the chicken and shred apart using forks.
3. Place the chicken back in the crock pot to warm with juice in the cooker.
4. Gently heat taco shell over a direct fire or stove.
5. To assemble, put your choice of ingredients on top of the taco shell and fold.

### Other topping combination ideas

- Hoisin Sauce Chicken, lettuce, corn, and cheese
- Hoisin Sauce Chicken, cilantro, lime, and jalapeño
- Hoisin Sauce Chicken, tomato, onion, and cheese

**TIP** If you don't have a slow-cooker, cook it in a regular low heat. By adding ice vinegar, you can reduce the amount of sodium present in sauce. Also, you may use oil if the pressure...



## ENJOY A VARIETY OF GLUTEN-FREE SAUCES



### GLUTEN-FREE SWEET SOY SAUCE FOR RICE

It adds a unique, slightly sweet flavor to your rice. It is a blend of soybeans & rice, made with wheat-free soybeans. Any rice and any soy sauce can be used for cooking.



### GLUTEN-FREE RICE VINEGAR

It is a blend of rice vinegar, rice wine vinegar, and rice bran vinegar. It is a great flavor for marinades, soups, and dressings.



### GLUTEN-FREE PANKO

Instead of bread, it uses rice flour and rice bran flour. It is a great alternative for giving a crunch texture. Since it is unseasoned, it will combine perfectly with all types of seasoning ingredients.



### 100% RICE BEVERAGE

It is a blend of rice flour, rice bran flour, and rice bran water. It is a great alternative to water. It is also great for soups and smoothies.



### GLUTEN-FREE TERIYAKI MARINADE & SAUCE

It is a blend of soy sauce, rice vinegar, and sugar. It is a great alternative to regular teriyaki sauce.



### GLUTEN-FREE OYSTER SAUCE

It is a blend of soy sauce, rice vinegar, and sugar. It is a great alternative to regular oyster sauce.



### GLUTEN-FREE SWEET CHILI SAUCE

It is a blend of the following: tomatoes, onions, bell peppers, and chili. It is a great alternative to regular sweet chili sauce.



### GLUTEN-FREE TERIYAKI SAUCE

It is a blend of soy sauce, rice vinegar, and sugar. It is a great alternative to regular teriyaki sauce.



### 100% RICE BEVERAGE

It is a blend of rice flour, rice bran flour, and rice bran water. It is a great alternative to regular rice beverage.

**kikkoman.**  
seasoning your life

Kikkoman is known for its taste and quality. For great recipes, visit our website.

[www.kikkomanusa.com](http://www.kikkomanusa.com)



## Grocery & Sake Guide

The following guide of stores where you can buy Japanese food and liquor.

• Checkups HP available to pick up

### GROCERY

#### H Mart (W. 5 & 114th)

250 W 114th St (bet. 1st & 2nd Ave) Japanese  
212.545.0105

#### H Mart (W. 148th & Broadway, West)

36 W 148th St (bet. 8th & 9th Ave) Japanese  
212.565.1000

#### H Mart (W. 148th & Broadway, East)

120 E 148th St (bet. 3rd & Lexington Ave) Japanese  
212.495.2200

#### H Mart (Korean & Jin)

204 E 100th St (bet. 3rd & Lexington Ave) Japanese  
212.730.2000

#### H Mart (Korean)

212 E 100th St (bet. 3rd & Lexington Ave) Japanese  
212.730.2000

#### H Mart (Korean, Mart, Midtown)

127 E 4th St (bet. 5th & Madison Ave) Japanese  
212.260.0200

#### H Mart (Korean)

200 E 100th St (bet. 3rd & Lexington Ave) Japanese  
212.730.2000

#### H Mart (Korean)

20 W 14th St (bet. 8th & Broadway) Korean  
212.224.3700

#### H Mart (Korean Village)

105 W 4th St (bet. 1st & 2nd Ave) Japanese  
212.495.4537

#### H Mart (Korean)

122 W 14th St (bet. 8th & Broadway) Korean  
212.224.2583

#### H Mart (Korean)

100 W 14th St (bet. 8th & Broadway) Korean  
212.224.2583

#### H Mart (Korean)

200 W 14th St (bet. 8th & Broadway) Korean  
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212.224.2583

#### H Mart (Korean)

200 W 14th St (bet. 8th & Broadway) Korean  
212.224.2583

### Family Market\*

20 W 14th Street (bet. 1st & 2nd Ave) Japanese  
212.495.4537

#### H & Y Marketplace

190 W 14th Street (bet. 1st & 2nd Ave) Korean  
212.495.1271

#### H Mart (Korean)

1740 Broadway (bet. 8th & 9th Ave) Korean  
212.584.4500

#### H Mart (Korean Blvd)

1740 Broadway (bet. 8th & 9th Ave) Korean  
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#### H Mart (Korean)

1740 Broadway (bet. 8th & 9th Ave) Korean  
212.584.4500

### H Mart (Cherry Hill)

720 Cherry Hill Rd (bet. Cherry Hill & 3rd Ave) Korean  
212.481.4811

#### H Mart Englewood

24 Lakewood Rd (bet. Lakewood & 14th Ave) Korean  
212.474.1222

#### H Mart Little Ferry

200 Bayonne Rd (bet. Ferry & 20th Ave) Korean  
201.874.0000

#### H Mart Ridgefield

321 Elmwood Rd (bet. Elmwood & 1st Ave) Korean  
201.363.6800

#### H Mart Union City\*

1000 Union City Rd (bet. Union City & 10th Ave) Korean  
201.254.4222

#### J MART

49 Chancery St (bet. Chancery & 1st Ave) Korean  
201.851.2000

#### Mitsukoshi Marketplace\*

1000 Union City Rd (bet. Union City & 10th Ave) Korean  
201.254.4222

#### Ridgewood Fisheries

26 Prospect St (bet. 9th & 10th Ave) Korean  
201.470.0000

#### Pop Mart (Korean)

120 Prospect St (bet. 9th & 10th Ave) Korean  
201.470.0000

#### Midtown Asian Market

14 Cherry St (bet. New Haven & 15th Ave) Korean  
212.457.1244

#### Midtown Asian Market

14 Cherry St (bet. New Haven & 15th Ave) Korean  
212.457.1244

#### Tokyo Japanese Store

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.441.3700

#### SAKE

#### Gekkeikan Wine & Liquor\*

251 1/2 Bedford St (bet. 10th & 11th Ave) Korean  
212.442.6800

#### Reisch Wine's

2131 Broadway Ave (bet. 7th & 8th Ave) Korean  
212.510.1400

#### Gekkeikan Wine & Liquor\*

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.441.3700

#### Mister Wright\*

1902 3rd Ave (bet. 10th & 11th Ave) Korean  
212.513.3400

#### Wakame Asian Foods, Inc.

400 Prospect Park West (bet. 8th & 9th Ave) Korean  
212.250.1900

### Antonella Wine & Spirits\*

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.449.5800

#### Antonella Liquors

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.449.5800

#### Landmark Wine\*

111 W 2nd St (bet. 10th & 11th Ave) Korean  
212.449.4200

#### Midtown Liquors

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.449.5800

#### Union Square Wine & Spirits

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.449.5800

#### LE DU WINES

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.449.5800

#### LE DU WINES

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.449.5800

#### SAKURA\*

1000 Broadway (bet. 10th & 11th Ave) Korean  
212.449.5800

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1000 Broadway (bet. 10th & 11th Ave) Korean  
212.449.5800

### JAPANESE WHOLESALE

#### Central Bank U.S.A., Ltd.

88-20 8th St (bet. 3rd & 4th Ave) Korean  
212.254.4200

#### Central Bank U.S.A., Ltd.

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212.254.4200

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#### Central Bank U.S.A., Ltd.

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# Restaurants Offering Winter Specials

Ramen, yakitori, sushi, Asian dishes, etc.—Here are the restaurants you should go to savor winter flavors.

## Tonkotsu Ramen with a 40-Year Tradition AJISEN RAMEN



### RESTAURANT DATA

120 IV 39th St.  
Bet: 8th & 9th Aves.  
New York, NY 10006  
TEL: 645-800-0808  
Mon-Sat: 11:30 am-10 pm



First established in 1976 in Kyoto, home of tonkotsu ramen, **Ajisen Ramen** has now expanded to over 100 branches around the world. Their tonkotsu soup is enhanced by their special oil and Japanese spices, making it full of umami. Savor their signature **Order Ajisen Ramen topped with 3 slices of choice sliced pork tendon, bean sprouts and boiled egg**. For only \$11, it will fulfill your appetite and palette. **Ajisen Ramen** in Chelsea also serves ramen and an array of delicious right choices as well as a variety of cold and Japanese beer. In addition, they also offer pot stickers and bubble tea.

## Pop Up Vietnamese in Thai Place BLU ORCHID THAI KITCHEN



### RESTAURANT DATA

45 24 Duran Blvd.  
Bet: 4th & 4th Sts.  
Sunnyside, NY 11104  
TEL: 718-420-8620  
[www.bluorchidkitchen.com](http://www.bluorchidkitchen.com)  
Mon-Sun: 11 am-11 pm



**Blu Orchid Thai Kitchen** is an upholder of the sprawling dining scene in Queens. Serving authentic, yet creative, Thai dishes using high quality ingredients, the restaurant is opening a pop up shop #1 Pho inside their restaurant highlighting Vietnamese dishes, only on Saturdays. To savor their craft Vietnamese dishes, **My Super Pho-Cuisine**, fresh pho soup, rice bowls, and banh mi made by combining pho bones and topped with braised Angus beef tendon, thinly sliced beef, and beef meatballs. With reasonable prices, excellent dishes, and warm service, **Blu Orchid** has every reason for you to come savoring in winter. Party planning is also available.

## 5 Course Omakase Sushi for \$55 MI-NE SUSHI



### RESTAURANT DATA

480 8th Ave., Bet: 12th & 13th Sts., New York, NY 10001  
TEL: 212-620-6800  
[www.mine-sushi.com](http://www.mine-sushi.com)  
Mon-Sun: 12 pm-10 pm



Savoring sushi, sashimi and Japanese tapes, **MI-NE Sushi** is the kind of place you eat being won flavor or a large group and find something for everyone whether it is fresh food, grilled food or seafood. Offered for only \$55, the 5-course Omakase featuring 10 nigiri each is recommended for its quality and quantity. Each dish is prepared to perfection using seasonal ingredients. Also, there is no shortage for their sake and Japanese beer selection. And **Dessert** (\$8.00-\$10.00) is particularly popular. With various types of dishes and a good selection of sake, it is a great option for your next party. **MI-NE Sushi** is a no-tipping policy restaurant.

## Tender, Hearty Simmered Beef TEISUI



### RESTAURANT DATA

186 5th Ave. (bet. 50th & 51st)  
New York, NY 10011  
TEL: 917-363-0900  
[www.teisui.nyc](http://www.teisui.nyc)  
Mon-Wed: 5:30-10:30 pm  
Thu-Fri: 5:30-11 pm



**TEISUI** has been serving "yakiniku kaisen" since its opening in March 2016, and now meeting customer demand, they have responded in "yakiniku teisui" to serve a la carte dishes prepared with organic chicken, beef and pork. Their mid-winter specialty is Shabu Shabu a hearty dish using Yakiniku Grade beef simmered in bonito and kombu kejū dashi for 40 hours. The unique rich beef paired with homemade gravy and vegetables over cream melts in your mouth. The chef telephone and the new addition of a private room make TEISUI an excellent choice for year-end and New Year parties.

## Creamy, Spicy Noodle Soup Warms You Up TOPAZ NOODLE BAR



### RESTAURANT DATA

129 W 50th St., (bet. 6th & 7th Aves.) 1 Min Park, NY 10019  
TEL: 917-446-2442  
[www.topaznoodlebar.com](http://www.topaznoodlebar.com)  
Mon-Sun: 11:30 am-11 pm



Conveniently located in the commercial district near Central Park, 5th Avenue, and Carnegie Hall, **Topaz Noodle Bar** offers authentic, modern Thai cuisine featuring noodle dishes. For the cold season they recommend creamy and spicy Jao Soi, a traditional Northern style coconut curry noodle soup with spicy chicken and more. Hearty soups, jumbo jumbo, dried chili, and spicy egg noodles that add a playful twist, with a fancy and elegant atmosphere. The best themed restaurant can take 80 people maximum with a full bar. Good service, quality food and reasonable prices—this Thai place perfectly matches your needs.

## Quality Sushi with Fish at its Best

### UDGASHI



### RESTAURANT DATA

188 5th Ave. (bet. 48th & 49th Sts.) New York, NY 10011  
TEL: 212-750-0829  
[www.udgashi.com](http://www.udgashi.com)  
Mon-Fri: 11:30pm-10:30pm  
Sat: 5:30pm-11pm  
Sun: 5pm-11pm  
Brunch Sat & Sun: 1pm-4pm



Urgently seeking "fish maniac" **Udgashi** is the *Go-to* Japanese restaurant, is a new style restaurant owned by a fish purveyor. They source their fish from major fish markets in Japan, serving quality fish at its best and offering Japanese flavorful fish at reasonable prices. To represent their offerings during winter, try their 8 Course Chef's Special which includes an appetizer with cawanmiso, shabu shabu, miso, unagi egg pedestal, a hand roll, sashimi, unagi, salmon ice cocktail, seep, and 10 piece soft shell crab delicious, such as sea urchin, fishy yellowtail, red snapper, rockfish, and blufin tuna. This quality for \$75 is really a steal.

## WEEKEND SPECIAL

### Prix-Fixe

3 Course Dinner + 1 Drink

**2 FOR \$35**



**Topaz Noodle Bar**

**SONGKRAN THAI KITCHEN**  
335 5TH AVENUE (BTW 26TH & 27TH ST.)  
(212) 239-8792 [WWW.SONGKRANTHAINYC.COM](http://WWW.SONGKRANTHAINYC.COM)

# True World Foods is "One Team, One Spirit"



For 40 years, True World Foods (TWF) has supplied quality seafood to restaurants that serve some of the finest sushi and sashimi grade fish on the market. Their business has grown as Japanese cuisine has thrived. But they haven't stopped exploring exciting new directions for the food market and food culture. Song Su, Chae (General Manager), Gilmo Han (Purchasing Director), and Mihyo Hoshida (Sales Director) talked about their plans for 2017.

## What is the prevailing vision for TWF?

Chae: TWF has been in the metropolitan area for more than 40 years. We don't just try to make

money. We think about how do we grow together, our customers and us. We provide quality products - that's our definition. TWF, the vendor and our customer - the three of us have to grow together. The vendor must be supplying us with the best quality product. Then we can supply our customers with the best. That is our mission.

We are also really concerned about food safety. We have a strong HACCP-based Analysis and Critical Control Points team and on a daily basis they are checking all the facilities, reporting to me, and we improve things right away when need be. If our quality control team says at any time that the quality is not good, the product will not go out. We are really focused on safety and on healthy food.

## What are your goals for the future?

Han: We are trying to jump out of traditional Japanese cuisine towards the American mainstream market like seafood restaurants, airport restaurants, and cruise lines. This is totally different from what we are used to doing - the fish they need is very different from what we supply to sushi restaurants. Also, the main American vendors have been supplying these fish for a long time, and we are only now jumping into this

market. So, we are not only new to the market, but also new to the industry.

Yoshida: So far, we have been focusing on Sushi restaurants and Japanese restaurants for the last 30 years. There are fewer and fewer Japanese-owned restaurants, and more cross-the-border *Yosan* style. We've been offering what we call sashimi quality fish to a growing number of these restaurants. We have also seen demand grow at markets - that is another specialty. Thankfully, we have had more and more opportunities because we have not only Japanese salespeople but also Chinese, Taiwanese, Korean, and American salespeople. We are also mixed together, much like how restaurants are with chefs from all backgrounds.

## What Food Trends are you seeing?

Han: What's been booming lately is poke. It used to be Chinese takeout at every corner, now it is sushi to go restaurants, especially poke bowl type restaurants. That requires us to offer a special type of packaging for them. They want ready-cut, diced sized fish that they can use right away.

## What makes True World Foods so special?

Chae: We try to make our employees proud to work at TWF. We treat them well. Not only money - just how we talk to each other, with heart. I really appreciate my team, my managers, my workers, and the working atmosphere. Even with deliveries, our drivers don't just hand over a bag. Our drivers are educated well to interact with our customers and make them happy. Making everyone work together to make customers happy. That's our number one goal.



The True World Foods team (left to right): Mihyo Hoshida, Gilmo Han, Song Su Chae, and Chae Han.



Lower left and throughout this page: the team is focused on the transition toward quality fish.

**True World Foods**

About True World Foods: Dedicated to providing our customers the highest-quality, freshest and tastiest products everyday!

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TEL: 973-331-4099  
www.trueworldfoods.com  
info@trueworldfoods.com



|  |                              |
|--|------------------------------|
| <b>Midtown West</b>                            | <b>Okada</b>                 |
| 200 W 44th St (bet. 5th & 6th Ave.)            | 225 L                        |
| 212-511-8811                                   |                              |
| <b>Midtown West</b>                            | <b>Timeless Times Square</b> |
| 121 W 44th St (bet. 6th & 7th Avenues)         | 225 L                        |
| 212-510-6822                                   |                              |
| <b>Midtown West</b>                            | <b>SAKAI Dining Bar</b>      |
| 24 Commerce Ave (bet. 14th & 15th Sts) 1st Fl. | 225 L                        |
| 212-420-0100                                   |                              |
| <b>Midtown West</b>                            | <b>Sake Bar Haga</b>         |
| 52 W 44th St (bet. 5th & 6th Ave.)             | 225 L                        |
| 212-757-0001                                   |                              |
| <b>Midtown West</b>                            | <b>Sake Bar Haga 46</b>      |
| 202 W 46th St (bet. 5th & 6th Ave.)            | 225 L                        |
| 212-510-4466                                   |                              |

|  |                           |
|--|---------------------------|
| <b>Mellow Wine</b>                       | <b>TAKEAWAY RAMEN®</b>    |
| 501 W. 4th Ave. 10th & 11th Sts.         | 251-0747                  |
| 233-4950                                 |                           |
| <b>Mellow Wine</b>                       | <b>Takeaway Ramen</b>     |
| 1037 Thruway Ave. 10th & 11th Sts.       | 251-0747                  |
| 233-8847 R                               |                           |
| <b>Mellow Wine</b>                       | <b>Taco Ranch W. Shrd</b> |
| 444 N. 1st St. (near 5th & 7th Aves.)    | 251-0747                  |
| 233-0000                                 |                           |
| <b>Mellow Wine</b>                       | <b>Taco Ranch W. Shrd</b> |
| 391 W. 5th Ave. (near 6th & 7th Aves.)   | 251-0747                  |
| 233-0000                                 |                           |
| <b>Mellow Wine</b>                       | <b>Velvetox 93718</b>     |
| 200 W. 4th St., 2nd Fl., Encino 1-7500 F | 251-0747                  |
|  |                           |

| Wishaw East                        | HINATA          |
|------------------------------------|-----------------|
| 180 E 120th St, 2nd flr apt 5 room | 250-280-2801    |
| Wishaw East                        | Indonesia Ampel |
| 180 E 120th St, 2nd flr apt 5 room | 250-280-2801    |
| Wishaw East                        | Indonesia White |
| 180 E 120th St, 2nd flr apt 5 room | 250-280-2801    |
| Wishaw East                        | JAKARTA         |
| 180 E 120th St, 2nd flr apt 5 room | 250-280-2801    |
| Wishaw East                        | Kayutana        |
| 180 E 120th St, 2nd flr apt 5 room | 250-280-2801    |

## Midtown East

| Milwaukee East   | Gyo-Sakai <sup>1</sup>         | \$41,100 |
|--|--------------------------------|----------|
| 800 S. 2nd St., 219 (or 1001 St.)<br>(212) 431-0000            |                                |          |
| Milwaukee East   | Hukuhai <sup>1</sup>           | \$32,100 |
| The Kingsgate, 101 Franklin St., 10th Fl.<br>(212) 431-0000    |                                |          |
| Milwaukee East   | HobbyHouse <sup>1</sup>        | \$30,100 |
| 111-48th St., 2nd Floor, Milwaukee, WI 53201<br>(414) 276-1260 |                                |          |
| Milwaukee East   | Holy Cross Barber <sup>1</sup> | \$26,100 |

An advertisement for Brooklyn Ball Factory in Hell's Kitchen. It features a sandwich with lettuce and cheese, a coffee cup with the logo, and a small illustration of a person in a blue jacket. The text "Brooklyn Ball Factory" is in large red letters, and "Hell's Kitchen Newly Opened!" is in smaller blue letters. A circular badge on the right says "No additives, no preservatives and no MSG in our meals".

## GRAND OPENING

KAPPO TOTTO

produced by TROYER & NETTER



450 W 57th St (bet. 6th & 10th Ave.)  
212-824-8817 [www.happystattie.org](http://www.happystattie.org)

Mon-Sat: 6pm-11pm  
Sun: Closed

| Korea Town  |   |
|---|---|
| <b>Korean BBQ</b>   | <b>Ichi Uesu Restaurant*</b>  |
| 104-10 30th St. (bet. Main St. & 1st Ave.)<br>(212) 665-0551                      | 104-10 30th St. (bet. Main St. & 1st Ave.)<br>(212) 665-0551  |
| <b>Korean BBQ</b>   | <b>Uzakta Mew*</b>  |
| 52-30 30th St. (bet. 6th & 7th Aves.)<br>(212) 261-0221                           | 52-30 30th St. (bet. 6th & 7th Aves.)<br>(212) 261-0221   |
| Chelsea   |   |
| <b>Chinese</b>  | <b>Dragon</b> *   |
|  | 2 1/2 yrs. in restaurant<br>with 10 yrs. in food<br>industry. Located in<br>a quiet, spacious room.<br>Private parties welcome.   |
| Many items cooked from scratch (e.g. fresh<br>noodles, dumplings, etc.).          | 2 1/2 yrs. in restaurant<br>with 10 yrs. in food<br>industry. Located in<br>a quiet, spacious room.<br>Private parties welcome.   |
| 211 W. 23rd St. (bet. 6th Ave. & Broadway)<br>(212) 565-2000                      | 211 W. 23rd St. (bet. 6th Ave. & Broadway)<br>(212) 565-2000  |
| <b>Chinese</b>  | <b>601 601 CANTON*</b>  |
|  | Chelsea Studios is the fifth<br>location of 601 601 CANTON in<br>NYC. The restaurant offers<br>a variety of Cantonese<br>dishes, including New<br>Yorkers. Open since 1986, this 2000 sq. ft. restaurant<br>has a large dining room with<br>high-top tables and booths for<br>600 people. |
| 100 W. 23rd St. (bet. 6th & 7th Aves.)<br>(212) 565-0000, menu paper on request   | 100 W. 23rd St. (bet. 6th & 7th Aves.)<br>(212) 565-0000, menu paper on request   |
| <b>Chinese</b>  | <b>AA Ichiban Sushi</b>   |
| 213 W. 21 St. (bet. 6th & 7th Aves.)<br>(212) 565-0700                            | 213 W. 21 St. (bet. 6th & 7th Aves.)<br>(212) 565-0700  |
| <b>Chinese</b>  | <b>Ajisen Ramen*</b>  |
| 18 W. 23rd St. (bet. 6th & 7th Aves.)<br>(212) 565-0000                           | 18 W. 23rd St. (bet. 6th & 7th Aves.)<br>(212) 565-0000   |
| <b>Chinese</b>  | <b>Asuka Sushi</b>  |
| 208 W. 23rd St. (bet. 6th & 7th Aves.)<br>(212) 565-0000                          | 208 W. 23rd St. (bet. 6th & 7th Aves.)<br>(212) 565-0000  |
| <b>Chinese</b>  | <b>Haiaikawa Cafe*</b>  |
| 19 W. 23rd St. (bet. 6th & 7th Aves.)<br>(212) 565-0000                           | 19 W. 23rd St. (bet. 6th & 7th Aves.)<br>(212) 565-0000   |

**Democracy** **Tiamo Tea Tax**211 W. 10th St., Broadway-E. 10th Ave. 1  
212.967.1000**West Village****West Village** **DDY DDY CURRY\***

In this menu, everything for you guys says "DDY". You can also say "DDY" to the food. Curry entrees are the most popular. They also have a Japanese Curry, a Chinese Curry, and the Whisky Risotto. They have two delivery options: Takeout or Delivery. 212.740.8200, [ddycurry.com](http://ddycurry.com)

**West Village** **Chu Chu Saa\***141 W. 10th St. (bet. Broadway & 7th Ave.)  
212.423.2222**West Village** **Dige Restaurant\***147 W. 10th St. (bet. Broadway & 7th Ave.)  
212.967.4424**West Village** **EM Japanese Brasserie**420 Hudson St. (bet. 6th & 7th Sts.)  
212.447.0316**West Village** **Hakata Teatre\***111 Gram St. (bet. 3rd & 4th Aves.)  
212.262.1888**West Village** **MEM MEM**77 Canal St. (bet. W. 4th & 5th Aves.)  
212.977.1006**West Village** **Mikado\***525 8th Ave. (bet. 12th & 13th Sts.)  
212.255.0000**West Village** **Mi-Ne Sushi Teterya**407 W. 10th St. (bet. 7th & 8th Aves.)  
212.419.5200**West Village** **Ramen Tekkotsu\***116 8th Ave. (bet. University & 9th Aves.)  
212.247.0000**West Village** **Ramen To West 4th**111 W. 4th St. (bet. Madison & 5th Aves.)  
212.247.5246**West Village** **Rockefeller\***111 W. 10th St. (bet. 6th & 7th Aves.)  
212.423.1000**West Village** **Selbar**29 Gramercy Park (bet. 28th & 29th Sts.)  
212.620.1000**West Village** **Sensei Ramen\***211 E. 10th St. (bet. University & 9th Aves.)  
212.417.7700**West Village** **Unami Shoppo\***523 8th Ave. (bet. 10th & 11th Sts.)  
212.259.1200**East Village** **Curry-Ya**

Fast, simple and delicious! The soft-boiled Curry Rice. Savor Japanese Sushi rice with 100% Japanese Sushi rice, and 100% Japanese Sushi rice with a choice of 50+ toppings. Enjoy the best available. Find them on 10th Street, 14th Street, and 2nd Avenue from 11am to 4pm.

212.250.2222 (bet. 10th &amp; Avenue)

212.250.2222 (bet. 10th &amp; Avenue)

**East Village** **Okonomi - Madisen\***

Okonomi is a popular Japanese restaurant that features unique bold and delicious Japanese food on Madison's 1st floor. Enjoy the best of Okonomi's unique menu for the price of a restaurant meal.

212.250.3545 (bet. 2nd &amp; 3rd Aves.)

**East Village** **Eat Kesa\***

Want to eat the most delicious ramen in New York? Eat Kesa is the place to go. They have a variety of ramen, including their famous "Kesa" bowl. Make your visit for Eat Kesa your ramen fix for the next 10 days. 212.250.2222 (bet. 10th & Avenue). They specialize in ramen, ramen, ramen!

212.250.2222 (bet. 10th &amp; Avenue)

**East Village** **Eat Burger Bookends**

Iconic ramen restaurant Eatery Ramen, The Ramen Bar, is part of Eat Kesa's 100% ramen chain. Eatery Ramen is a ramen restaurant with a focus on ramen and tonkotsu ramen. They specialize in ramen with a side of ramen.

212.250.2222 (bet. 2nd &amp; 3rd Aves.)

**East Village** **Bessie**

100 University St. (bet. 10th &amp; Avenue) 212.250.4900

**East Village** **Cho-Kei Restaurant**50 W. 10th St. (bet. 6th & 7th Aves.)  
212.259.0000

# Aburiya Set Order Delivery \$30

**Aburiya Kinnosuke**212 E. 45th St. NYC / 212-467-5454  
[www.aburiyakinnosuke.com](http://aburiyakinnosuke.com)

# Black Garlic Ramen



ABURIYA KINNO SUKE 212-467-5454 400 MSG 10% OFF

Bottles of Alcohol 10% OFF

**HINATA**[hinatoramen.com](http://hinatoramen.com)188 E. 55th St. M-F 11:30AM-11:30PM  
(bet. 3rd & 4th Aves.) Sat. 12:00PM-11:30PM  
TEL 212.325.2974 Sun. 4:00PM-11:30PM

# Lunch Time Special Bara Chirashi Set \$10

**Soba Totto**

212-250-1000 (bet. 10th &amp; Avenue)

Soba &amp; Totto

212-250-1000 (bet. 10th &amp; Avenue)

Soba &amp; Totto

212-250-1000 (bet. 10th &amp; Avenue)

Ramen (Soba) available 11:00AM-10:00PM

Dinner 5:30PM-11:30PM

|  |   |
|--|---|
| <b>East Village</b>  | <b>SAKU</b>   |
| 101 Franklin St, 10th Fl, 10th St<br>212-252-8077                | <br><br> |
| <b>East Village</b>  | <b>Starbar Tatsu*</b>   |
| 238 T. 10th St. (bet. 10th & 11th Aves.)<br>212-437-7850         | <br><br> |
| <b>East Village</b>  | <b>Sticks &amp; Stones*</b>   |
| 306 E. 10th St. (bet. 2nd & 3rd Aves.)<br>212-254-0047           | <br><br> |
| <b>East Village</b>  | <b>Savory East Village*</b>   |
| 209 E. 10th St. (bet. 1st & 2nd Aves.)<br>212-431-1000           | <br><br> |
| <b>East Village</b>  | <b>Seaside Dingo</b>  |
| 136 E. 10th St. (bet. 3rd & 4th Aves.)<br>212-418-0120           | <br><br> |
| <b>East Village</b>  | <b>Tekkacho, East Village</b>   |
| 96 St. Marks Pl. (bet. 1st & 2nd Aves.)<br>212-625-8234          | <br><br> |
| <b>East Village</b>  | <b>Ugen West*</b>   |
| 11 St. Marks Pl. (bet. 2nd & 3rd Aves.)<br>212-410-1000          | <br><br> |
| <b>East Village</b>  | <b>Ugoziale</b>   |
| 580 E. 10th St. (bet. 1st & 2nd Aves.)<br>212-252-8050           | <br><br> |
| <b>East Village</b>  | <b>Village Yekache</b>  |
| 18 Washington St. (bet. 2nd & 3rd Sts. 1st Ave.)<br>212-625-9981 | <br><br> |
| <b>East Village</b>  | <b>Winebar</b>  |
| 100 E. 4th St. (bet. 1st & 2nd Aves.)<br>212-971-1100            | <br><br> |
| <b>East Village</b>  | <b>Yakitori West*</b>   |
| 218 E. 10th St. (bet. 1st & 2nd Aves.)<br>212-625-8229           | <br><br> |
| <b>East Village</b>  | <b>Yakitori Tezuka*</b>   |
| 100 Madison St. (bet. 2nd & 3rd Aves.)<br>212-252-8050           | <br><br> |
| <b>East Village</b>  | <b>Zest 6*</b>  |
| 21 St. Marks Pl. (bet. 3rd & 4th Aves.)<br>212-625-6075          | <br><br> |
| <b>East Village</b>  | <b>ZUMO-VA</b>  |
| 58 St. Marks Pl. (bet. 2nd & 3rd Aves.)<br>212-625-2240          | <br><br> |

A collage of various restaurant advertisements. At the top is a yellow box for 'Lower Manhattan' with a logo of a stylized 'M' and 'L' inside a circle. Below it is a red box for 'GDI GDI CARRYOUT' with a logo of a stylized 'G'. To the right is a red box for 'Kauai Kitchens' with a logo of a house. At the bottom is a large red box for 'HAPPY NEW YEAR' with a logo of a Christmas tree and a red checkmark. Other smaller text and logos are visible in the background.

Lower Mtn **Azuki**  
40 Green Street (corner of 6th Avenue) **\$15-\$25**  
212.261.2080

Lower Mtn **Bento Sushi**  
200 Broadway St (near 2nd Avenue) **\$15-\$25**  
212.261.0500

Lower Mtn **Japanese Curry Company**  
250 Avenue A (bet. Franklin & 2nd Avenue) **\$15-\$25**  
212.261.0500

Lower Mtn **NY Sushi Bar**  
16 Avenue B (bet. Franklin & 2nd Avenue) **\$15-\$25**  
212.261.0500

Lower Mtn **Robot Restaurant**  
29 Franklin St (bet. Canal & Houston Sts) **\$25-\$35**  
212.261.4100

Lower Mtn **Yakitori Tora**  
21 Houston St, 2nd Fl (bet. Mott & Canal Sts) **\$25-\$35**  
212.261.1100

Lower Mtn **Yipppeee**  
181 Houston St, bet. Bowery & Clinton Sts **\$15-\$25**  
212.261.2900

**Tribeca**

**Tribeca** **Azuki**  
101 Broadway (bet. Canal & Houston Sts) **\$25-\$35**  
212.254.4000

**Tribeca** **B Flat**  
291 Church St (bet. Houston & Spring Sts) **\$25-\$35**  
212.251.2100

**Tribeca** **Bronxville**  
300 Greenwich St (bet. Houston & Canal Sts) **\$25-\$35**  
212.251.0571

**Tribeca** **MINJI**  
180 Greenwich St (bet. Houston & Canal Sts) **\$25-\$35**  
212.251.0000

**Tribeca** **NOBU**  
100 Hudson St (bet. Franklin & Canal Sts) **\$25-\$35**  
212.997.4400

**Tribeca** **NOBU NEXT DOOR**  
100 Hudson St (bet. Franklin & Mott Sts) **\$15-\$25**  
212.997.4400

**Tribeca** **Reisbach's**  
141 Bowery St (bet. Houston & Canal Sts) **\$25-\$35**  
212.251.2704

**Tribeca** **Sister**  
207 Church St (bet. Houston & Canal Sts) **\$25-\$35**  
212.251.0500

**Tribeca** **Sushi Arabe**  
420 Greenwich (bet. Canal & Houston Sts) **\$25-\$35**  
212.254.4600

**Tribeca** **Takobasho Tribeca**  
75 Hudson St (bet. Canal & Houston Sts) **\$25-\$35**  
212.251.1800

**Tribeca** **Zoku**  
27 Hudson St (bet. Houston & Mott Sts) **\$25-\$35**  
212.251.1001

## Soho

**Soho** **Blue Ribbon Sushi**  
101 Sullivan St (bet. Spring & Houston Sts) **\$25-\$35**  
212.430.2100

**Soho** **Hiroba**  
70 Thompson St (bet. Houston & Spring Sts) **\$25-\$35**  
212.967.9410

**Soho** **Osuna**  
117 Thompson St (bet. Houston & Spring Sts) **\$25-\$35**  
212.967.0700

**Soho** **Suzo Sushi**  
270 Hudson St (bet. Houston & Canal Sts) **\$25-\$35**  
212.430.4700

## Brooklyn

**Brooklyn** **Sembei Page**  
  
The ramen shop at 10 Sembei Lane is a ramen bowl with a soft-boiled egg on top. It's a simple yet satisfying dish that's perfect for a quick meal.

**Brooklyn** **Yakisoba**  
100 Avenue J (bet. Franklin & Clinton Sts) **\$15-\$25**  
718.875.2200

**Brooklyn** **NOBU**  
100 Avenue J (bet. Franklin & Clinton Sts) **\$15-\$25**  
718.875.2200

**Brooklyn** **Tarō**  
41 St. Paul St (bet. Houston & Canal Sts) **\$25-\$35**  
212.251.2700

**Brooklyn** **Ami Sushi**  
142 Mulberry St (bet. Canal & Houston Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **Boca**  
200 Bond St (bet. Houston & Franklin Sts) **\$25-\$35**  
212.251.0400

**Brooklyn** **Gusto**  
201 Bedford Ave (bet. Park & Franklin Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **Hibiki Japanese Restaurant**  
202 Avenue D (bet. Franklin & Houston Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **ICHIBAN NY Brooklyn**  
300 Thompson St (bet. Franklin & Houston Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **IZAKAYA on SMITH**  
101 Smith St (bet. Houston & Franklin Sts) **\$25-\$35**  
212.251.2273

**Brooklyn** **KOGANE RAMEN**  
200 Franklin Ave (bet. Franklin & Spring Sts) **\$25-\$35**  
718.235.9300

**Brooklyn** **Mura**  
102 Bedford Ave (bet. Franklin & Smith Sts) **\$25-\$35**  
212.251.1900

**Brooklyn** **Norito Ramen**  
204 18th St (bet. Houston & Smith Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **Onsen**  
100 Franklin Ave (bet. Houston & Smith Sts) **\$25-\$35**  
212.251.1901

**Brooklyn** **OSU**  
290 Franklin Ave (bet. Houston & Smith Sts) **\$25-\$35**  
212.251.1900

**Brooklyn** **Ramen Seiryaku**  
230 Franklin Ave (bet. Houston & Smith Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **SALT + CHARCOAL**  
101 Franklin St (bet. Houston & Smith Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **Sousaku Miso**  
205 Franklin St (bet. Houston & Smith Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **Sembei Page SS**  
102 Franklin Ave (bet. Houston & Smith Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **Sushi Katsu**  
212.251.0500

**Brooklyn** **WASAN**  
401 Franklin St (bet. Smith & Franklin Sts) **\$25-\$35**  
212.251.0500

**Brooklyn** **Zen Sushi**  
270 Franklin St (bet. Smith & Franklin Sts) **\$25-\$35**  
212.251.0500

## Queens

**Queens** **Ajisen Ramen**  
10-10 125th St, 2nd Fl (bet. 10th & 11th Aves) **\$25-\$35**  
212.265.0111

**Queens** **ANISHI**  
46-10 30th Street (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.1200

**Queens** **Geisha**  
364-366 103rd Street (bet. 103rd & 104th Aves) **\$25-\$35**  
212.265.0201

**Queens** **gomenza!**  
34-10 30th Avenue (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.1200

**Queens** **Hachi Ramen & Izakaya**  
10-10 125th Street (bet. 10th & 11th Aves) **\$25-\$35**  
212.265.2501

**Queens** **Hakko Japanese Restaurant**  
16-20 30th Avenue (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.0201

**Queens** **Hakko Ramen**  
30-10 31st Street (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.0201

**Queens** **KATSURO**  
100-101 Metropolitan Ave (bet. 3rd & 4th Sts) **\$25-\$35**  
212.455.4500

**Queens** **Kondo Japanese Restaurant**  
21-11 30th Avenue (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.1200

**Queens** **UHM Waho Sushi**  
29-12 30th Avenue (bet. 30th & 31st Aves) **\$25-\$35**  
212.258.0000

**Queens** **Moto Sushi**  
181-183 30th Avenue (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.1201

**Queens** **Peak Ramen**  
39-10 30th Avenue (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.0200

**Queens** **Ramen Okonomi**  
26-10 30th Avenue (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.0201

**Queens** **SUSHI ISLAND**  
10-10 30th Avenue (bet. 30th & 31st Aves) **\$25-\$35**  
212.265.0200



**TARO SUSHI**  
**太郎**  
**Caviar Roll**  
**Kani Roll**  
**\$11 each**

**BRKLYN**  
**New Sushi Options**  
**Great Value!**  
**21**

244 Flatbush Ave., Brooklyn, NY 11217 TEL: 718-398-5240  
[www.tarosushibrooklyn.com](http://www.tarosushibrooklyn.com) Delivery Available

Tel: 718.875.2028 Fax: 718.875.2622  
76 Henry Street, Brooklyn, NY 11201 [KoganeRamen.com](http://KoganeRamen.com)

|   |               |
|---|---------------|
| Queens                                      | Sushi Yoso*   |
| 96-14 Astoria Blvd, Astoria, NY 11103-2700  | 201-721-1200  |
| Queens                                      | Takemoto*     |
| 1244 Kehoe Dr, Sunnyside, NY 11104-2704     | 201-254-4750  |
| Queens                                      | Tsukiji Sushi |
| 61-36 30th Street, Rego Park, NY 11368-2704 | 201-367-4800  |
| Queens                                      | Udon West     |
| 120-05 30th Street, Astoria, NY 11104-2704  | 201-367-0504  |
| Queens                                      | Watene Sushi* |
| 50-14 30th Street, Astoria, NY 11104-2704   | 201-367-0504  |

## Long Island

|  |  |
|--|--|
| Long Island                                  | <b>Restaurant Yonegoshi*</b>   |
|  | Yonegoshi is a Japanese-style restaurant that offers a variety of Japanese and international dishes. The menu includes握り寿司 (握り寿司), 焼き鳥 (焼き鳥), and various soups and salads. The restaurant is located in the heart of the city and is popular among locals and tourists alike. |
|  | 42 Main St, The Woodlands, NY 11104-2704   |
|  | 201-254-4750   |
| Long Island                                  | <b>Teppan</b>  |
| 2050 Northern Blvd, Great Neck, NY 11020     | 201-427-1048   |
| Long Island                                  | <b>Japanese Sushi Sashimi</b> *  |
| 2-39-10 Nagaoka, Green, NY 11041             | 201-425-0500   |
| Long Island                                  | <b>Kitchen Restaurant</b> *  |
| 2019 Northern Blvd, Great Neck, NY 11020     | 201-254-0006   |
| Long Island                                  | <b>KureBere*</b>   |
| 227 New York Ave, Rockville Centre, NY 11730 | 201-475-0800   |
| Long Island                                  | <b>Kunkatsu*</b>   |
| 21 Kunkatsu Rd, Great Neck, NY 11730         | 201-488-0000   |
| Long Island                                  | <b>Morizo Restaurant*</b>  |
| 1000 Northern Ave, Bay Shore, NY 11703       | 201-221-0000   |
| Long Island                                  | <b>Nagatomo</b>  |
| 12-A 1st Avenue, Long Island City, NY 11101  | 201-229-0300   |
| Long Island                                  | <b>Sea Restaurant*</b>   |
| 22-05 2nd St, Bay Head, NJ 11551             | 201-226-1751   |

|  |  |
|--|--|
| Long Island                            | <b>Sushi of Japan*</b>                         |
|  | 401-3800 County Rd, Lake Forest, NJ 11104-2704 |
|  | 201-367-4750                                   |
| Long Island                            | <b>Toko Sushi</b>                              |
| 821 Damrosch Rd, Great Neck, NY 11020  | 201-425-1048                                   |
| Long Island                            | <b>Tororo</b>                                  |
| 161-18 41st St, Forest Hills, NY 11375 | 201-367-0504                                   |
| Long Island                            | <b>Yakisoba Potato Yaki*</b>                   |
| 111 Merrick Ave, Merrick, NY 11760     | 201-367-0700                                   |

## Westchester

|  |                                       |
|--|---------------------------------------|
| Westchester                            | <b>Asian Teppan*</b>                  |
|  | 25 Merrick Rd, White Plains, NY 10601 |
|  | 201-254-0201                          |
| Westchester                            | <b>Gyo-Kaku*</b>                      |
| 191 Main St, White Plains, NY 10601    | 201-254-0200                          |
| Westchester                            | <b>Hajime*</b>                        |
| 191 Main St, White Plains, NY 10601    | 201-254-0201                          |
| Westchester                            | <b>Katsu*</b>                         |
| 210 Main St, White Plains, NY 10601    | 201-254-0201                          |
| Westchester                            | <b>Makoto</b>                         |
| 161 County Rd, White Plains, NY 10601  | 201-254-0200                          |
| Westchester                            | <b>Masumi*</b>                        |
| 191 Main St, White Plains, NY 10601    | 201-254-0201                          |
| Westchester                            | <b>Mele*</b>                          |
| 210 Main St, White Plains, NY 10601    | 201-254-0200                          |
| Westchester                            | <b>Rec N Sushi Sashimi*</b>           |
| 191 Main St, White Plains, NY 10601    | 201-254-0200                          |
| Westchester                            | <b>Suzza Restaurant*</b>              |
| 209 Genesee St, White Plains, NY 10601 | 201-254-0200                          |
|  | 201-254-0201                          |

## New Jersey

|  |                                    |
|--|------------------------------------|
| New Jersey                                   | <b>Heishi Sushi</b>                |
|  | 101 Lincoln Rd, Fort Lee, NJ 07024 |
|  | 201-471-0000                       |
| New Jersey                                   | <b>Heishi Sushi &amp; BBQ*</b>     |
| 201 Lincoln Ave, Great Neck, NY 11020        | 201-487-1000                       |
| New Jersey                                   | <b>Hogo Fuzoku Ramen*</b>          |
| 200-204 Union Ave, Asbury Park, NJ 07712     | 201-446-0000                       |
| New Jersey                                   | <b>Heishi Izakaya*</b>             |
| 21 Montague St, Jersey City, NJ 07302        | 201-961-2000                       |
| New Jersey                                   | <b>Ichi Uchi Restaurant</b>        |
| 302 Morris Ave, 4th Fl, Morris, NJ 07962     | 201-265-0000                       |
| New Jersey                                   | <b>Joichi Restaurant</b>           |
| 105 Cedar Street, Somerville, NJ 08876       | 201-238-0100                       |
| New Jersey                                   | <b>Kanomei*</b>                    |
| 191 Main St, Jersey City, NJ 07302           | 201-961-0000                       |
| New Jersey                                   | <b>Konagoshi*</b>                  |
| 191 Montague St, Jersey City, NJ 07302       | 201-961-0001                       |
| New Jersey                                   | <b>Korean Soba*</b>                |
| 201 Springfield Ave, Staten Island, NY 10314 | 201-475-0100                       |
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# Mixology Lab



## Tengumai Yamahai Junmai

**Category:** Junmai **Style:** Yamahai

**Origin of production:** Ishikawa Prefecture **Rice Variety:** Ebizukumamai

**Milling rate:** 60% **Alcohol content:** 15.8% **Bottle size:** 181L, 720ml

**Features:** The umami from the rice and the rich, umami taste thanks to its yamahai brewing method are the distinctive features of Tengumai Yamahai Junmai. The sake goes well with full-bodied foods such as charcuterie, juicy steak, smoked dishes and grilled and simmered dishes with thick sauces. It can be enjoyed at a wide range of temperatures from chilled to hot to even on-the-rocks. When warmed up its aroma warms up wonderfully and the flavor becomes fuller on the palate.

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As winter深冬 we crave hot drinks, and Japan has a long tradition of drinking hot alcohol to warm up from the inside. Here sake sommelier Yuki Minakawa introduces a hot cocktail that maximizes the beautiful flavor of Yamahai type sake.

## Shata Shuzo Co., Ltd.



Supervised by Keio Taji, one of the most distinguished *kyoushaku* (grape) the brewery aims to produce sake that can be enjoyed with food, especially their local Kaga cuisine which has a profound and complex flavor. Also the brewery is a pioneer in reviving traditional "yamahai" style brewing in the late 1980s. To day yamahai is the brewery's signature style producing the longest quantity of top quality yamahai sake.

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## Shiitake-infused "Tengumai" Warm Sake

Cocktail recipe courtesy of Yuki Minakawa of Kokage by Kajitsu

Yamahai style sake tends to have a powerful flavor with a pleasing sourness, which makes it known to be good for drinking hot. Yuki Minakawa, sake sommelier of Kokage by Kajitsu, created a unique warm sake blending the taste of Tengumai Yamahai Junmai and the earthy umami of shiitake mushrooms. "Yamahai style has a lot of mushroom in its profile with a little bit of sourness. And Tengumai Yamahai is a light and soft type of yamahai sake, so I thought it would blend well with shiitake's flavor," says Ms. Minakawa. You might not expect a mushroom flavor in sake, but it really works in warm sake, especially for an *edoborau* (Japanese New Year) event.

### Ingredients, Serves 1

□ 3 oz Tengumai Yamahai Junmai □ 1 oz Kokage hamamori shiitake vinegar\* □ 16 oz shiitake water\*\* □ 16 oz maple syrup (Grade B)

**Directions:** 1. Mix shiitake vinegar, maple syrup, and shiitake water well.

2. Add in Tengumai Yamahai Junmai

3. Warm up to 158°F to serve



\*Shiitake shiso (shiso, garlic, vinegar (200g of 8% alcohol shiso, 200ml shiso, 100ml vinegar), any vinegar (40g) and 100g of shiso. Shiso is from the red leaf, white, green or white leaf. Shiso is from the red leaf, white, green or white leaf.

\*\*Shiitake shiso (shiso, white wine, shiso).

# Smelly Yet Therapeutic Sulfate Onsen Hot Springs

Walking in *onsen* (hot spring), strolling around *onsen* towns, and savoring local delicacies are some of the most luxurious experiences you can have during a visit to Japan. Japan is home to countless *onsen* springs/towns, each of which has unique temperatures, settings, features, customs, and therapeutic effects. The mineral content, acid-alkaline balance, and temperature of the hot springs, particularly that of *onsen* with a high sulfate content, are believed to help with skin problems, high blood pressure, diabetes, gout, arthritis, and other ailments. Thanks to these health benefits, sulfate *onsen* are popular despite their notorious rotten-egg smell. Here we introduce notable *onsen* towns that have sulfate springs.

**Noboribetsu Onsen** in Hokkaido is one of the leading *onsen* spa resorts in Japan because of the high quality and quantity of its spring water. There are nine different springs, including a milky white sulfate spring. A nearby spot called Jigokudani (The Valley of Hell) has many craters that push out gas and hot water offering a hellish view visible from an observation walkway. Since it's located in Hokkaido, which is famous for great seafood and delicacies, there is no shortage of scrumptious local food.



Literally meaning "silver inductive hot spring," **Shuzen Onsen** used to be a silver mining town nearly 500 years ago and became a popular therapeutic *onsen* town about 250 years ago. Located deep in the mountains of Nagasaki Prefecture, this *onsen* town has a retro atmosphere, with many of the *onsen* inns built 50 to 100 years ago in an older architectural style. The view of *onsen* town turns quite enchanting in the evening, when gas lamps are lit. Today, visitors come for the atmosphere as well as the quality spring water of the *onsen*.

If you want to plan a one-day trip from Tokyo, **Shiroshimo Onsen** in Tochigi Prefecture might be a good option. Located in the forest, this *onsen* has 1,200 years of history and has attracted numerous literary figures and artists because of its beautiful views, dynamic landscape and romantic atmosphere. It has many tourist attractions and destinations that visitors can enjoy before and after *onsen* bathing. Since it is an upscale *onsen* town, you can enjoy *onsen*-hopping as well.

**Shiroshimo Onsen** in Nagano Prefecture is located inside Chubu Sangaku National Park and is known for its milky white spring which dates back to the Kamakura period (1185-1333, fourteenth century). The name, Shiroshimo, meaning "white bone," comes from the novel *Daibosaku Toge* (Great Bedeviled Pass), later made into an internationally known film, *The Sweet of Gosho*, by Kenji Mizoguchi, who loved the *onsen*.

**Kusatsu Onsen-kyo**, located in a volcano-ridden area, refers to a group of *onsen* towns spanning Kusatsu City to Yosa-cho in Kagaoka Prefecture. It has 300 years of history, and many historical figures visited to treat their ailments with the sulfate-rich *onsen* spring. Surrounded by beautiful nature at the foot of the sacred Kusatsu Mountain, Kusatsu Onsen-kyo also offers numerous other activities you can enjoy besides the *onsen*.

There are other sulfate *onsen* in Japan, but if you aren't able to visit right now, you can buy *yo no hana* (flowers of the *onsen*), a natural bath salt containing sulfate, to enjoy the effects of sulfate *onsen*.



Visitors can walk through *onsen* in bath wear. *Asakura Onsen* in Nagano Prefecture



Guests can walk through *onsen* in bath wear. *Shiroshimo Onsen* in Tochigi Prefecture



Guests can walk through *onsen* in bath wear. *Shiroshimo Onsen* in Tochigi Prefecture

## NIGHT WAYS TO BATH IN SULFATE HOT SPRING

Since it's high in sulfur content, the sulfate hot spring has a great healing power. However, it is too strong if you soak for too long. It is recommended to put sulfate spring water onto the body parts farthest from your heart first, such as feet and hands. Then, gradually move on to those closer to the heart. Many *onsen* towns tend to bathe as many times as possible when they come to an *onsen* town, but it should be kept at three times maximum if you bathe in sulfate *onsen*. After you should not stay more than three minutes in the sulfate *onsen*. Sulfate spring water is soft on your skin and you don't need any soap to wash your dirt off. Since it has detoxifying effects, the water gets rid of toxins stored in your body.

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## The World Heritage Sites of Japan

### SHRINES AND TEMPLES OF NIKKO

(Designated by UNESCO in 1999)

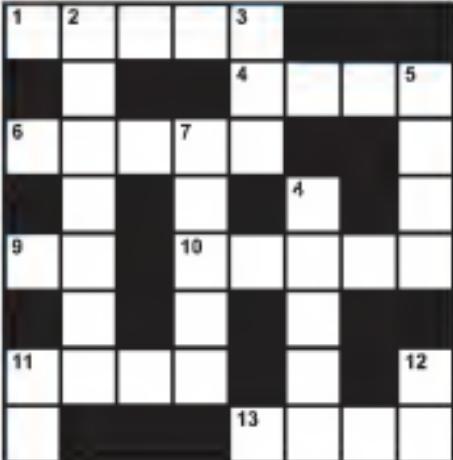
Long before the Tokugawa Shogunate established its family shrines in Nikko during the 17th century, the area was considered a sacred place by Shogun-to-Buddhists. Accordingly, Nikko has both shrines and temples, which both harmonize and contrast with the surrounding mountains and forests. UNESCO has designated two shrines, Toshogu Shrine and Toshogu, and one temple, Rinnō-ji Temple, as World Heritage sites. Toshogu, the Tokugawa family shrine, is especially famous for its lavish decorations and intriguing construction techniques that reflect the craftsmanship and architectural splendor of the Edo period. Nikko, located 120 miles north of Tokyo, is a major tourist attraction.

Tokyo, is a major tourist attraction of Japan. The greatest sites of Nikko provide major facets of nature and often contain (hot springs) as well, the famous emerald green water is especially popular to visit.

From courtesy of  
Japan-Nikko Tourism Organization



## Japanese CROSSWORD



### Across

- Pounded rice cake is called \_\_\_\_\_
- Meaning "circle" or "roundness" \_\_\_\_\_ can also mean "Good job!"
- "Future" in Japanese
- "Fire" and "style" are two different words in Japanese but are pronounced the same way
- \_\_\_\_\_ is a still-water fish that has a shiny surface, often used in kabayaki grill preparation
- Dictionary form of a verb meaning "to see" or "to watch"
- Dictionary form of a verb meaning "to swim" or "to cook by boiling"
- You can fill both bladders with one *i*-adjective: "Tetsu wa \_\_\_\_\_ (iron is hard)" and "Abura yo \_\_\_\_\_ (oil is flexible about thinking)"
- \_\_\_\_\_ means "space," "room," "interval," or "in-between" and sometimes implies "silence"
- "Winegar" in Japanese



©Dynamilis/ST / Myer Miller

## Arranging Spaces Through the Art of Ikenobo Ikebana



During my time in Japan and here in New York I have tried many of the Japanese arts such as aikido-calligraphy, which I studied for many years and sado [tea ceremony], which I tried while studying abroad in Kyoto. However, I never had the chance to try kado [flower arrangement] until a recent class at The Nippon Club. Also known as ikebana, this ancient practice goes back 500 years, and similar to the other "do" arts it largely incorporates seasonal aspects.

The winterberry, pine and lemon leaf to be used reflected the current cold weather. Before making our own creations we were given a brief overview and demonstration by teacher Mr. Nantaka Noda of Ikenobo, one of Japan's oldest and most prestigious ikebana schools. He explained that the flower arrangement we would be undertaking was from his school's specific Free Style. Its basic elements are its long, medium and short materials, known as "shin," "zan" and "tsu," to be arranged in a 7:3:3 proportion. The shin length should be 1.5 times the tsu's diameter plus its height, the zan should be 2/3 of the shin's length, and the tsu which serves as the arrangement's anchor should be 1/3 of the shin.

They may sound prescriptive, but according to Noda Sensei there are thousands of possibilities. He

highlighted the importance of deciding which side of the flowers to feature, as well as cutting them in water or at least putting them in water after cutting. Flowers should be put in positions where their roots touch each other with no space in between. Noda Sensei emphasized that you are not only arranging flowers but the space itself, and that like with haiku you don't want to add too many as "less is more."

I began by pruning the respective winterberry berries using them as my shin, zan and tsu. Next was 3 pine and lemon leaves to serve as materials that supplement the main branches. It was hard to tell if I had used enough flowers or needed to add some, as my Western sensibility was saying "more is never enough." However, I kept it minimal and completed my creation, slightly inverting Noda Sensei's feedback. It was a bit disheartening when he dismantled what I had put together, but in the hands of a pro my arrangement took on a new life showing the great depth of design.

—Reported by Stacy Smith

**Ikenobo Ikebana Society of America**  
[www.ikenobosociety.com](http://www.ikenobosociety.com)

**Ikenobo Ikebana Class at The Nippon Club**  
 140 W. 57th St., New York, NY 10019  
 Tel: 212-681-2222 | [www.nipponclub.org/ibus](http://www.nipponclub.org/ibus)



Below, we began our session. Noda Sensei provided the class with an overview of each of the materials along with an overall demonstration.



Regardless of front/back/angle, all flowers must first be placed vertically in the lesson as is. To change direction, you can adjust their angles after insertion.



In trying my hand at ikebana, I've learned to not just angle it back, though it allows for great creativity which is beautiful.



Noda Sensei had us practice placing at different intervals and directions, so that all the "tsu" had the same orientation.



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### Charms in Japan



### O - f u d a

O-fuda, also known as omikuji, is a Japanese talisman issued by Shinto shrines and temples. The o-fuda is believed to have the power to alter energy flow and enhance energy level, therefore it protects family from misfortune and disease, repels evil, and brings prosperity. Usually it's issued before the end of a year, and people place it inside a Amuleto, a protective shrine made of wood, or attach it to a slightly higher position of a door pillar, or ceiling. The characters symbolizing Koma (the Diary of Shinto) or mago (square), are drawn on o-fuda. O-fuda should be renewed yearly or when it has expired.

Courtesy of Bruce Makinson (<http://members.aol.com/brusm1000/>)  
Illustrations by Mihoko Kensei

The following is a list of schools where you can learn Japanese culture.

#### • Chapter 107 available to check out

## LANGUAGE

**Meets West: To Japan, Christianity is a Mystery**

By Jayneen Webb in Tokyo (Special to The Washington Times)

Japan is a deeply spiritual country, but when it comes to Christianity, it's a mystery. And so practical that it's almost invisible.

Japan has had exposure to Christianity with an West since the 1500s. Missionaries from Spain, Portugal, France, Italy, and England came to Japan to spread the gospel.

Today, there are about 800,000 Christians in Japan, or about 1.5 percent of the population.

Japan has a unique culture, and it's been

New Jersey [Acquisition Study Overview](#)  
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| Mitsubishi-East         | PC Tech            | Gurpura                                     | Northstar Energy Services School            | Upper East                                  | WTXHD Heavy Oil           |
| 2012 Mitsubishi         | Altisport 4WD      | 2012-04-04-00000000000000000000000000000000 | 2012-04-04-00000000000000000000000000000000 | 2012-04-04-00000000000000000000000000000000 | Brake                     |
| Mitsubishi-East         | Rescue in New York | Jagya                                       | Shbara School                               | Mitsubishi                                  | New York, Bedrock         |
| 2011 Mitsubishi         | ASX 4WD            | 2011-04-04-00000000000000000000000000000000 | 2011-04-04-00000000000000000000000000000000 | 2011-04-04-00000000000000000000000000000000 | Kawasaki                  |

## MARTIAL ARTS

## TRADITIONAL

|     |   |
|-----|---|
|     | <b>Imperial Schools</b>   |
| 100 | 100 (not Secretary of California) <span style="float: right;">Balboa</span> |
|     | <b>Sequoia Shabot</b>   |
| 101 | 101 (not Secretary of California) <span style="float: right;">Balboa</span> |
| 102 | 102 <span style="float: right;">Balboa</span>                               |
|     | <b>Reigate Schools</b>  |
| 103 | 103 (not Secretary of California) <span style="float: right;">Balboa</span> |
|     | <b>Urasaki Chausu Cir</b>   |
| 104 | 104 (not 3rd & 4th grade) <span style="float: right;">Seaside</span>        |
|     | <b>Elles New York Road Design</b>   |
| 105 | 105 (not 3rd & 4th grade) <span style="float: right;">Balboa</span>         |
|     | <b>Ward's Hilltop Elementary School</b>                                     |
| 106 | 106 (not 3rd & 4th grade) <span style="float: right;">Balboa</span>         |
|     | <b>NIHINWAASU USA</b>   |
| 107 | 107 (not 3rd & 4th grade) <span style="float: right;">Balboa</span>         |
|     | <b>The Apparel Club</b>   |
| 108 | 108 (not 3rd & 4th grade) <span style="float: right;">Seaside</span>        |
|     | <b>Lotus Books and Girls</b>  |
| 109 | 109 (not 3rd & 4th grade) <span style="float: right;">Balboa</span>         |
|     | <b>Telekom Calligraphy Class</b>  |
| 110 | 110 (not Secretary of California) <span style="float: right;">Balboa</span> |

face on the banknote  
~ 5,000 yen ~

### ICHIYO HIGUCHI (1872-1896)

Kitayo Higuchi is considered to be the first professional female writer in modern Japanese literature. Born in Tokyo into a samurai lineage, Higuchi started showing literary talent when she was a very small child. Her short life, however, was full of hardship. After her father failed in business, Higuchi's family suffered from poverty. When she was 34, her elder brother died, and just one year after that, her father passed away. Afterwards, her engagement was canceled because of her family's finances. Higuchi became the head of her family when she was 35. But her mother and sister earned money by sewing, so she supported the family by writing stories. Her first novel was published when she was 37. Before she died at 34 from tuberculosis, she wrote excellent novella, essays, and poems, including *Dirikotsu Nigore*, *Oshigomen*, and *Asayori*. In 2006, the Ministry of Finance issued a 5000-yen commemorative coin with Higuchi's portrait. She is the third female to receive such an honor.

|  |                                |
|--|--------------------------------|
| Chelten  | <b>Europa Jeetsa Bawka</b>     |
| 201-41- John St. 201 (West. 8th St. 8th Ave.)              | Jo-Jess                        |
| 212-238-0023   |                                |
| Chikmagalur  | <b>W.F. Shiva Ray Kavat</b>    |
| 26-10- 211-212 17th (West. 2nd St. 17th Street)            | Konda                          |
| 212-406-1000   |                                |
| Chidambaram  | <b>New York Akasham</b>        |
| 42-12- 4th St. 20th Street 6th & 7th Ave.                  | Middle                         |
| 212-234-9000   |                                |
| Chidambaram  | <b>Tiger Sekharam's</b>        |
| 28-10- 11th St. 12th Street 6th & 7th Ave.                 | Mrs                            |
| 212-533-0001   |                                |
| Chidambaram  | <b>U.S. State Kavat</b>        |
| 125-1- 14th St. 21st Street 6th & 7th Ave.                 | Mrs                            |
| 212-495-7500   |                                |
| Chidambaram  | <b>Ukkuwu Karan Kavat</b>      |
| 101-1- 13th St. (West. 11th & 12th Ave.)                   | Konda                          |
| 212-710-4141   |                                |
| Chidambaram  | <b>World Sankha Kavat</b>      |
| 101-10- 1st to 3rd Fl. 8th St. 8th & 9th Ave.              | Konda                          |
| 212-533-0001   |                                |
| Chidambaram  | <b>World Electrical Kavat</b>  |
| 101-10- 1st to 3rd Fl. 8th St. 8th & 9th Ave.              | Konda                          |
| 212-533-0001   |                                |
| East Village   | <b>Kante Basu Daga</b>         |
| 101-10- 1st to 3rd Fl. 8th Street 8th & 9th Ave.           | Konda                          |
| 212-533-0001   |                                |
| East Village   | <b>Sharmi Kanya Govindam</b>   |
| 101-10- 1st to 3rd Fl. 8th Street 8th & 9th Ave.           | Konda                          |
| 212-533-0001   |                                |
| Tribeca  | <b>Kan Zea Jizzibat</b>        |
| 54-10- 1st to 3rd Fl. Church St. 8th & 9th Ave.            | Konda                          |
| 212-460-0104   |                                |
| Tribeca  | <b>Kids Judo Club</b>          |
| 54-10- 1st to 3rd Fl. Church St. 8th & 9th Ave.            | Jo-Jess                        |
| 212-588-0100   |                                |
| Watersonne   | <b>Alkide of Park Slope</b>    |
| 54-10- 1st to 3rd Fl. 8th Street 8th & 9th Ave.            | Middle                         |
| 212-533-0001   |                                |
| Watersonne   | <b>Rahasa Basu Daga</b>        |
| 24-30- 30th Street (West. 2nd St. 2nd & 3rd Ave.)          | Mrs                            |
| 201-441-1000   |                                |
| Watersonne   | <b>Schmit of Tigratia</b>      |
| 401-10- 1st to 3rd Fl. Park Avenue 10th & 11th             | Mrs                            |
| 212-460-1205   |                                |
| West Island  | <b>Singh-ray Shiksha Kavat</b> |
| 201-10- 1st to 3rd Fl. West Street 30th Street 30th & 31st | Konda                          |
| 574-200-2000   |                                |
| West Island  | <b>NY Sea-Ten Kavat</b>        |
| 201-10- Major Park Lothringen Street 10th & 11th           | Konda                          |
| 574-200-2000   |                                |

|  |  |
|--|--|
| Shanti Internet  | <b>Juda &amp; Jujube Seija</b>               |
| 2802 10th St. Island Station, N.Y. 10038<br>212-932-0200           | John   |
| Steve Jimmy  | <b>Katherineh John</b>                       |
| 207-701-1400, 207-701-1401<br>207-701-1400, 207-701-1401           | John   |
| Steve Jimmy  | <b>YOSHIO SHIBA GORO</b> <b>YU</b> <b>YU</b> |
| 192 1st Street, 2nd Fl., Staten Island, N.Y. 10301<br>201-333-3204 | Baron  |
| New Jersey   | <b>Rodger and Krista</b> <b>Sch</b>          |
| 300 George St., Elizabeth, N.J. 07202<br>201-482-2000              | Baron  |
| Steve Jimmy  | <b>Yoshimura Japetus</b> <b>Ka</b>           |
| 400 Broadway, Tapatio, N.Y. 10102<br>(212) 550-2200                | John   |

|                             |   |
|-----------------------------|---|
| Upper East                  | <b>Sport Writing Arts</b>               |
| 2111 Uptown Ave (2nd floor) | 212-537-0000                            |
| Midtown West                | <b>Business/PR</b>                      |
| 1000 Madison Avenue         | 212-580-0000                            |
| Midtown West                | <b>Entertainment</b>                    |
| 2000 Broadway (6th flr)     | 212-580-0000                            |
| Midtown West                | <b>Health, Science &amp; Tech</b>       |
| 654 Madison Ave (4th flr)   | 212-580-0000                            |
| Midtown West                | <b>The Happy Club</b>                   |
| 400 W 42nd St (2nd flr)     | 212-580-0000                            |
| Midtown West                | <b>The School for Strategic Studies</b> |
| 400 W 42nd St (6th flr)     | 212-580-0000                            |
| Midtown West                | <b>Tele-Shop N.Y.</b>                   |
| 322 Madison Ave (2nd flr)   | 212-580-0000                            |
| Midtown East                | <b>The DJB</b>                          |
| 295 Madison Ave (1st flr)   | 212-580-0000                            |

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A woman in a traditional Japanese kimono holding a fan, advertising Japanese language classes.

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# JAPANESE SUB-CUL WATICH

**Design on a Dime: ¥100 Art Supplies** By Wendell T. Hansen  
Whether you're a pure beginner looking to practice a new art form, or an expert needing to restock supplies, your local ¥100 shop can help you get your next art project done without breaking the bank. Here are just a few of the different types of art and crafts you can try out.

(1 USD = 115 JPY - as of December 15, 2016)



## Drawing

You can find everything you need to sketch in your heart's content at your local ¥100 store. There are classic wooden pencils for thicker lead points, mechanical pencils for those detailed lines, and a wide selection of pens for the bold among you. If you're someone who needs absolute precision, you can find rulers or protractors nearby for those who can't admit not being perfect, grab a few erasers while you're there. And, because it's Japan, you'll likely be given a choice between the standard functional eraser or an auto-eraser that perhaps smells like food or at least looks like it. At ¥100, the only mistake would be passing these up!

## Painting

Paints and paintbrushes are items where quality is indeed noticeable

to the artist. Think a clear distinction between a \$1,000 Kolinsky sable brush and its ¥100 brethren. However, if you're in Japan without your normal set of tools, having some disposable supplies isn't a bad idea. You can pick up everything you need from a well-stocked ¥100 shop. The large Daiso I visited had acrylic, watercolor and glitter gel paints, as well as wood stain and appropriate brushes. Need a canvas or poster board—or even wood? It's available! Fret not, because painting surfaces and mixing palettes can usually be found close to the paints.

## Papercrafts

Japan is the land of origami, and normally you can find a wide variety of papers to choose from at the ¥100 shop. But there are often amazing things to buy that are made from or with paper if you're hoping for something a bit more

3-D, try your hand at paper clay. Paper clay, made from paper, can be manipulated into several shapes and hardened when it dries—perfect for making crafts with kids.

## Calligraphy

If you're in Japan working on your shodo, or just have an interest in writing Chinese characters with style, you can pop by your local ¥100 shop to pick up brushes, inks and even papers to practice on. Some stores will give you a choice between liquid or solid sumi, but if you're really a beginner their pens pick up a calligraphy pen to practice. These pens simulate a brush at the tip but require no ink prep or cleanup.

## Scrapbooking

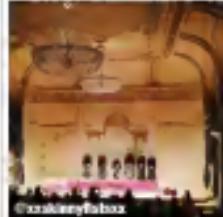
If you're into preserving your treasured memories and showing off your creative side, the ¥100 shop is almost certain to have scrapbooking supplies in stock. With a wide selection of adhesive stickers, hole punches with intricate shapes, and numerous rolls of decorative tape, your friends and family might be too impressed with your design skills to notice the pictures within.

## Seasonal Decorations

Japan celebrates a few imported holidays each year, and some, such as Halloween, have only been increasing in popularity. This ¥100 shop in particular had a large selection of ghost and zombie deco—including fake blood as well as distorted parts for costumes. But even if your local branch isn't as prepared for the spooky season with all the art supplies available at any given shop, you can let your creativity flow and create the most exciting Halloween costume or party. Expect the same seasonal splendor at Christmas as well!



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Photo courtesy of Al about Japan  
[www.alaboutjapan.com/](http://www.alaboutjapan.com/)





## Shop Guide

The following is a list of shops where you can buy Japanese goods, services, and more.

■ Clapsticks NY: see table, p. 92 up

### FASHION

**Upper West** **Re's Kids\***

101 Columbus Ave (bet. 77th & 80th Sts) 212-589-1870 Clothing

**Upper East** **R by 45pm**

171 E. 78th St (bet. Madison & 5th Aves) 212-737-6249 Clothing

**Upper East** **Senjo Accessories**

1340 Madison Ave (bet. 86th & 87th Sts) 212-624-6275 Accessory, accessories

**Upper East** **SENJO FASHION**

1340 Madison Ave (bet. 86th & 87th Sts) 212-624-6275 Accessory, accessories

**Midtown West** **UNIQLO**

54 W. 34th St (bet. 5th & 6th Aves) 212-499-4250 Clothing

**Midtown West** **UNIQLO**

100 5th Ave (bet. 33rd & 34th Sts) 212-499-4250 Clothing

**Midtown East** **Zara Hell's Kitchen**

107 Madison Ave (bet. 42nd & 43rd Sts) 212-420-3022 Clothing

**Chelsea** **Juniper Threads**

294 5th Ave (bet. 21st & 22nd Sts) 212-360-0300 Clothing

**Gramercy** **Brickell's New York**

90 Madison Ave (bet. 18th & 19th Sts) 212-310-4333 Clothing

**West Village** **Yosaku**

361 W. 14th St (bet. 6th & 7th Aves) 212-620-0100 Clothing

**East Village** **ANARCHY**

407 E. 10th St (bet. 2nd & 3rd Aves) 212-410-3500 Clothing

**East Village** **Local Clothing**

301 E. 10th St (bet. 2nd & 3rd Aves) 212-410-3500 Clothing

**East Village** **Patricia Field**

209 Madison Ave (bet. 23rd & 24th Sts) 212-620-0200 Clothing

**East Village** **Sole's 3**

133 E. 10th St (bet. 2nd & 3rd Aves) 212-410-4400 Clothing

**East Village** **Tokyo Jins**

109 L. 1st Ave (bet. 1st & 2nd Aves) 212-923-6270 Clothing

**Tribeca** **Re's Kids Tribeca**

259 Greenwich St (bet. 9th & 10th Sts) 212-431-6800 Clothing

**Tribeca** **White Indigo**

102 Faubourg St (bet. 8th & 9th Aves) 212-967-7173 Clothing

**Soho** **Arts**

75 W. Houston St (bet. 5th & 6th Streets) 212-520-1081 Accessory, accessories

### J-POP CULTURE

**Upper East** **Clousa Gak Shop**

361 5th Ave (bet. 82nd & 83rd Sts) 212-621-7023 Clothing

**Midtown West** **Book Off\***

470 8th Ave (bet. 36th & 37th Sts) 212-420-4300 Books

**Midtown West** **Kinokuniya Bookstore**

1020 3rd Ave (bet. 42nd & 43rd Sts) 212-445-1000 Books

**Midtown West** **Midnight USA**

351 5th Ave (bet. 28th & 29th Aves) 212-512-0200 Books

**Midtown West** **Re:Store Comics\***

200 8th Ave (bet. 16th & 17th Sts) 212-510-2111 Books

**Midtown East** **JHU Comic Books**

207 2nd Ave (bet. 4th & 5th Streets) 212-533-8000 Books

**Midtown East** **Midtown Comics\***

401 Lexington Ave (bet. 36th & 37th Sts) 212-363-0110 Books

**Chelsea** **Comics Galore**

102 23rd St (bet. 2nd & 3rd Aves) 212-420-4202 Books

**Chelsea** **Image Comics\***

102 26th St (bet. 4th & 5th Aves) 212-421-6200 Books

**East Village** **AC Comics**

81 E. 3rd St (bet. Lexington & 2nd Aves) 212-620-2010 Books

**East Village** **Forbidden Planet**

102 33rd St (bet. 12th & 13th Aves) 212-410-1524 Books

**East Village** **Kazu's Value St. Mexico**

134 1/2 Faubourg St (bet. 3rd & 4th Streets) 212-529-2200 Books

**East Village** **Senseless Mart**

147 1/2 Faubourg St (bet. 3rd & 4th Streets) 212-529-2200 Books

**East Village** **Toy Tokyo**

132 2nd Ave (bet. 1st & 2nd Sts) 212-415-0000 Books

**East Village** **Vision Comics New York**

201 E. 10th St (bet. 2nd & 3rd Aves) 212-520-1200 Books

**Soho** **Brickell's New York**

111 W. Broadway (bet. 7th & 8th Sts) 212-967-0022 Clothing

**Soho** **Mikasa**

111 W. Broadway (bet. 7th & 8th Sts) 212-967-0022 Clothing

**Soho** **R by 45pm**

101 Mercer St (bet. Prince & University Sts) 212-212-4200 Clothing

**Soho** **UNIQLO**

54 W. 34th St (bet. 5th & 6th Aves) 212-499-4250 Clothing

**Soho** **Yoko Yamamoto**

101 Grand St (bet. Prince & Mercer Sts) 212-410-4200 Clothing

**Chelsea** **Brickell's New York**

111 W. Broadway (bet. 7th & 8th Sts) 212-967-0022 Clothing

**New Jersey** **UNIQLO**

101 River St (bet. Prince & University Sts) 212-644-4200 Clothing

**Other** **UNIQLO**

101 River St (bet. Prince & University Sts) 212-644-4200 Clothing

**Other** **Yoko Yamamoto**

101 Grand St (bet. Prince & Mercer Sts) 212-410-4200 Clothing

**Midtown West** **Book Off\***

101 Grand St (bet. Prince & Mercer Sts) 212-410-4200 Books

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**Midtown West** **Book Off\***

101 Grand St (bet. Prince & Mercer Sts) 212-410-4200 Books

**Soho** **Senseless Mart, Soho**

101 Grand St (bet. Prince & Mercer Sts) 212-410-4200 Books

**Chelsea** **Amuse Goods\***

28-287 7th Ave (bet. 2nd & 3rd Sts) 212-430-8800 Books

**New Jersey** **Garden Pleasant**

101 River St (bet. Prince & Mercer Sts) 212-644-4200 Books

**Other** **Yoko Yamamoto**

101 Grand St (bet. Prince & Mercer Sts) 212-410-4200 Books

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**Other** **Yoko Yamamoto**

101 Grand St (bet. Prince & Mercer Sts) 212-410-4200 Books

**Other** **Yoko Yamamoto**

# MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterizes Japan's spirit of constant quality improvement.

## Vol. 66 - MONO of the month

### Kaikado Tea Caddies

Those who are familiar with Japanese culture may immediately recognize a Japanese designed container. Whether one is bento box-ing a lunch or wrapping a gift of any kind, in Japan the container itself can be just as special if not more so than its contents. When it comes to tea, the *chashaku* - tea caddy - is a prime example of this type of steadfast commitment to perfecting both storage and presentation. And when it comes to tea caddies, few are as exemplary as the metal tea caddies by Kaikado.

Kaikado is one of the oldest Meiji-era Japanese companies, founded in Kyoto in 1875, just shortly after Japan re-opened its doors to the world. Utilizing tin, which was introduced through trade with England, Kaikado came up with his first designs in order to accommodate Kyoto tea caddies that were seeking high-end, functional storage solutions for their valuable merchandise. Today, the company has reached its sixth generation of family ownership, which has allowed an unparalleled ability to stick to its original design and hand-made manufacturing traditions, while still expanding to accommodate global demand for its products.

What makes Kaikado's tea caddies so unique is its airtight seal - possible only through the 130 to 140 steps that it takes to make them. Its design was so effective that the original dyes and molds from 130 years ago are still used today for some of the company's product lines. The double-walled construction ensures protection from humidity, by keeping its contents dry, the caddies not only help maintain texture but also scent and flavor. There's a reason why every time you open the caddy, the scents that was out of it are nearly as intense as the first time.

But what is even more impressive about Kaikado is that instead of becoming increasingly utilitarian over time, the company moved towards simplicity, placing the most importance on the craftsmanship and the materials. And these 'naked' purely metal caddies are a shining example of this: as they go through normal wear and tear, their sheen actually adds a unique character and ultimately makes them more beautiful. It can take several years for this to happen, but the caddies age in direct relation to their owner's life and the environment.

It is an amazing feeling to hold one of these in your hand. The container is incredibly smooth and sturdy, and the colors are deep and organic. But the most incredible feature is how the lid and the container line up to create an airtight seal. When you place the lid on the joint line, it slowly glides onto the base on its own as though it is a machine - but there is no grease or active mechanism, just perfect engineering and forging that makes two individual pieces fit together seamlessly. It's no wonder that people who witness the Kaikado Chashaku can't resist buying it on the spot.

Today buyers can choose from caddies made in copper, tin, brass, or silver. The blank ones are the most common, but buyers can also find beautifully etched versions. Even if you don't drink tea, this is perfect for items you wish to keep protected from humidity, including dried herbs and spices, beans, pasta and coffee beans.



Each caddy holds as much beauty as its simplicity. The perfect complement to whatever is stored.



Watching the colors change from fire to fire is a strong attraction.



It's amazing to consider that these perfect pieces of metal are forged by hand.




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**Kaikado** [www kaikado co/English](http://www kaikado co/English)  
 Shop carrying Kaikado tea caddies  
 Room 101 Asia Center  
 125 13th Street, New York, NY 10012  
 117 Union St, Seattle, WA 98101  
 38 Prince St, New York, NY 10012

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## Skincare - Good Enough to Eat

MARIKO SATO OF CHIDORIYA CORP.

*What is the philosophy behind Chidoriya, and how is it reflected in your products?*

Truly honest ingredients. We offer completely natural products for all skin types including sensitive skin. The cosmetic ingredients of our products are so pure, they could be eaten.

*Could you tell us about your career background?*

I started my career as a makeup assistant for Ms. Tammy Horikiri, makeup artist and the second daughter of the founder of Chidoriya corp. when she was doing makeup actively in New York in the early 90s. I also worked in several salons including Shiseido & Oliver Hair Salon, Georgette King's, Takashimaya and Shu Uemura at Barneys New York. After that I took the position of manager at a brand new aesthetic salon in Minami Aoyama, Tokyo. In 1998, I came back

to New York and joined Chidoriya corp.

*What is New York as harsh on the skin. Any advice for our skincare regimen?*

It's best if we could sleep and eat well, but I know it is challenging with a busy lifestyle. One good thing to keep in mind for skincare is to maintain good habits, as our director always says. There are three simple steps: One - cleanse with a good and mild cleanser, Two - tone and balance your skin with a high-quality natural toner, and Lastly - hydrate with face cream and/or beauty oil to seal the water into your skin.

*Please share a beauty or health tip you do regularly. Good news and great friends! I don't know if these will be good tips for everyone, but they work for me! And keep in mind that healthy thinking = a healthy life*



Ms. Sato doing an in-store demonstration of Chidoriya skincare products in Chicago. Chidoriya introduces a new easy-style purifying natural cleaning face wash. Also please to notice the Organic Nourish Seeds Oil, COCO and Pam Groom for Seed Oil for hydrating.



Chidoriya products are available online and in several select stores nationwide. For more locations go to their website [www.chidoriyacorp.com](http://www.chidoriyacorp.com)

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[www.spakaren.com](http://www.spakaren.com)

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Mon-Fri: 9am-8pm





# What on Earth? OSHŌGATSU

Welcoming the New Year is the most important holiday activity and the most exciting celebratory event for the Japanese. The New Year celebration is called "o-shogatsu" or "nengā" in Japan. Although many things are Westernized in modern Japanese society, they still observe o-shogatsu in the traditional way: eating osechi ryōri (new year dishes), going to *hatsumode* (the first shrine visit), and decorating houses with conventional ornaments like *kadomatsu* (pine tree decoration), *shimenawa* (a rope made with rice straw), and *kgamimochi* (round rice cakes to offer to the gods). These are just some of the many things they do only during this period.

Reading *nenga-jo* (New Year's postcards) is another thing the Japanese enjoy on New Year's Day. Japanese customarily send New Year's postcards to their friends, relatives, co-workers, and business clients. This is similar to the Western custom of sending cards during the winter holiday season, but in Japan people consider it important that *nenga-jo* are delivered exactly on January 1st. Naturally, this day is the busiest day of the year for Japan Post because they have to meet everybody's wish to get their *nenga-jo* delivered on time. In order to achieve this mission, they even hire part-time workers to help deliver all the *nenga-jo*. Although E-cards are becoming increasingly popular, Japanese people still keep the custom of sending New Year's greetings via snail mail.

*Nenga-jo* usually have a New Year's message illustrated with graphics symbolizing the new year such as the sunrise, a plum tree, *kadomatsu* and *kgamimochi*. They are also commonly decorated with one of the 12 *eko*-animals: mouse, ox, tiger, rabbit, dragon, snake, horse, sheep, monkey, rooster, dog, or pig.



Every year is represented by a specific animal, and the *eko* for 2017 is the rooster.

Among the many oshogatsu activities, *otoshidama* is the most exciting one for children. *Otoshidama* is originally a gift to celebrate the New Year, but today the word refers to money given to children from older people during the holiday. *Otoshidama* are handed out in a small envelope called a *pochibukuro*.

The Japan Post issues its own version of *otoshidama* in the form of *nenga-jo* with a lottery number at the bottom of the postcard. This is the most common type of *nenga-jo* the Japanese use. At the end of January, Japan Post discloses the winning numbers. The winners can exchange their *nenga-jo* for items like regional delicacies, travel options, memorial stamps, and cash.



# ASIA



P. 42 Asian Travel



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## Bucket Travel Asia: Going Spiritual in Bali

We reported a tropical island of Bali, Indonesia, before, but this month we dig deeper into the island paradise and reveal its spiritual center, Ubud, meaning 'medicine' in ancient Balinese.

P. 43 Asian Beauty + Health



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## Pandan: Beyond the Aroma and Flavor

Releasing a floral aroma and producing bright green juice, pandan leaf is a tropical plant that has been used for cooking for centuries. However, pandan's usefulness goes far beyond culinary usage.

# BUCKET TRAVEL ASIA: GOING SPIRITUAL IN BALI

Recent visitors to Bali will talk about a number of things. The nature, of course – there are mountains and jungles, miles of beaches, and many popular 'getaway' activities ranging from surfing to kayaking. The lifestyle is another – from incredible restaurants to a bustling nightlife for people of all ages, no need goes unmet. But many more people find something deeper – something spiritual – on their travels, and this month we'll reveal a little more about this island paradise and its spiritual centre, Ubud.

In ancient Balinese, 'Ubud' means 'medieval', and indeed the area was founded in the 8th Century by Japanese Hindu spiritual leaders who first came here to meditate by the two rivers. Only an hour drive northeast from Denpasar Airport (you can even Uber these days), the higher elevation of this area makes it much cooler than most of Bali, which is much more comfortable for activities like prayer and meditation. Today spiritual tourism is at its peak, not just thanks to books like *Reef, Rock, Love*, but from word of mouth from the many experts and visitors to the country.

## Temples, Palaces, and Shamans

There is a collection of 10,000 Hindu temples and shrines located all throughout Ubud. Walk around or take a bike ride and you'll see one around every corner, and perhaps even pass by many more without noticing. So make sure to take your time. But if you want to only visit one, then consider **Pura Penataran Sasih**, just outside of Ubud. Here, you will see the **Moon of Pejeng** (c. 300 B.C.) which is the largest single-cast bronze kettle drum in the world. **Gajah Gajah** – the Elephant Cave – showcases intricate rock carvings that supposedly ward off evil spirits.



Breathtaking landscapes near Tegallalang village, Ubud.

Ubud has long been a home for royalty, and few other structures in Bali will leave an impression like **Ubud Palace** (*Puri Saren Agung*) which still functions as the royal house. Here, you can catch local dance performances, and if you really want to minimize yourself, even stay in one of the sprawling guesthouses on site.

While in Ubud, make sure to ask the locals about the many **Shamans** who live in the area. While here, they can perform everything from spiritual healings and cleanings to reading fortunes and even performing wedding ceremonies. You will get an immediate look into the culture, as well as spend time in a shrine (which is oftentimes a Shaman's home as well). This will require some online research on your part to find a reputable shaman who is interested in your spiritual awakening and not necessarily your pocketbook.

## Mature for All

It goes without saying that Ubud's **Second Monkey Forest Sanctuary** is a must visit. There are several temples here, but the main attraction of this sprawling area is the over 600 Macaque monkeys that enjoy following around the 10,000 monthly visitors who come to see them. But be warned – these monkeys are a little mischievous, and will snatch food containers and bags that are left unattended. Monkeys are cute until you have to chase after them.

Ubud also offers the opportunity to enjoy a host of outdoor activities. Walking and hiking are excellent



A local shaman like this performed a ceremony right into the sunset and perhaps after you've had a day to fully feel Spiritual purity here. Shamans will help with channeling your energy and changing your well-being.



ways to explore, but also ask around about **bicycle tours**. You can cover more ground that way and travel through towns, the **Bamboo Forest** and much more. **Ayung River Rafting** is also quite popular.

And don't forget to keep an eye on rice paddies, which seem to be everywhere in Ubud – the cultivated landscaping in places like **Tegallalang** village is really a sight to behold!

## Mesmerize and More

You will most certainly want a souvenir from your time in Ubud. **Ubud Art Market** and various street vendors offer a plethora of local wares. Wood sculptures and local textiles are quite popular. For something special and spiritual, try the store **Shambala** which carries mala beads and healing jewelry that have been crafted with great care.

The area is also littering with local restaurants that serve everything from casual, home-style cooking to fine dining. **Warungs**, which are in essence local cafés are especially authentic, and places like **Bali's Wersing** are highly recommended for their curries, ribs, and rice bowls. Looking for something fancy? Places like **Ketu** and **Swept Away** offer romantic settings and beautifully composed dishes.

There are a lot of obligations during the holidays, from shopping to gatherings and everything in between. Whether the modern lifestyle is weighing on you, or you are looking for a change, a trip to Bali may be in order.

# PANDAN: BEYOND THE AROMA AND FLAVOR

— Reported by Mina Steinberg

Growing up, I usually took for granted that grassy flavor smell that wafted my way as my mom was cooking white rice in our Philippine kitchen. That heady aroma came from a single pandan leaf that lay inside the pot of rice as it was steaming.

Also known by its English name, screw pine, pandan is from the genus called Pandanaceae, of which there are about 600 known species. This tropical plant comes in sizes that range from small shrubs to big trees, and grows in parts of Southeast Asia, the Indo-Malayan and Polynesian regions, and Australia. Many Southeast Asians are most familiar with one species, the *Pandanus amaryllifolius*, whose leaves are used to scent and color a platter of sweet and savory dishes. This perennial plant has long, narrow, tough blades-like leaves that grow from two to seven feet. The leaves can be boiled or steeped in liquid to purify to extract the green juice and paste to flavor and color dishes. They also serve as natural containers or molds for food, such as wrapping for a popular deep-fried Thai chicken dish called *gai hor dan* (dry



© Saksawat Sutthiwitthaya/stock.adobe.com

have just given birth) to help them recuperate. Leaves can be brewed with lemongrass which is believed to help soothe the stomach.

While pandan may not be as popular in this country as other Asian ingredients like, for example, ginger and lemongrass, it has made inroads in the culinary scene. At Filipino, Singaporean, and other Asian restaurants and groceries in New York City, you can find pandan made into sweets like cakes, ice cream, and agar jelly (jelled vegetable gelatin), as well as in meat and rice dishes. Its tea form is now available in packets. When people partake of these dishes, it's usually to enjoy pandan's nutty, piney flavor and aroma and they're probably unaware that they are consuming something that has been considered medicinal by Eastern societies for centuries.

For centuries now, Asian and Polynesian societies who practice traditional medicine have used the plant's leaves and roots for elixirs that include headaches, ear pain, fever, arthritis, stomach cramps and skin irritations. This highly versatile plant is also used to help alleviate hair loss and dandruff by rubbing leaves into a paste and applying it to the hair and roots. The leaves can be chewed to freshen breath and strengthen gums. In the Pacific Islands, tea brewed from its leaves are given to women who



Dried pandan leaves for use as shapes but also will need to be made to extract the essence of its flavor.



The sweet, nutty taste and grassy aroma of pandan can be enjoyed alone.



## Other Asian Restaurant Guide

100+ restaurants for a taste of Asia that's not Chinese or weird  
 **Authentic Asian**       **Open to All**  
 **Fast & Cheap**       **Delivery**  
 **Family Dining**       **Local Faves**  
 **Romantic Dining**       **Business Dining**  
 **Vegetarian & Vegan**       **Business Dining**  
 **Chopsticks NYC available to pick up**

### CHINESE

|            |                    |                                 |        |
|------------|--------------------|---------------------------------|--------|
| Upper West | <b>Han Dynasty</b> | 214 W. 86th St.<br>212-873-4098 | \$20 L |
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|            |                  |                                 |        |
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| Upper West | <b>Legged 72</b> | 217 W. 87th St.<br>212-549-4796 | \$20 L |
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| Upper West | <b>Officer</b> | 1-88 Roosevelt Ave. Translators Plaza<br>212-529-4711 | \$20 L |
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| Upper West | <b>Other's</b> | 2050 Madison Ave., 1008 1st Ave.<br>212-619-9300 | \$20 L |
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| Upper East | <b>Shaw West</b> | 12 W. 88th St. 2nd Fl.<br>212-510-4999 | \$20 L |
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| Upper East | <b>Curcuma</b> | 187-189 1st Ave. 1st Fl.<br>202-914-2076 | \$20 L |
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| Upper East | <b>Chutneys East</b> | 190-214 1st Ave. 10th Fl.<br>212-213-3200 | \$20 L |
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| Upper East | <b>Der Place</b> | 187-191 1st Ave. 1st Fl.<br>212-619-4999 | \$20 L |
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| Upper East | <b>Philippe</b> | 180-182 1st Ave. 1st Fl.<br>212-619-4999 | \$20 L |
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| Upper East | <b>Pig Heaven</b> | 100-102 1st Ave. 1st Fl.<br>212-619-4999 | \$20 L |
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| Upper East | <b>Shanghain Pavilion</b> | 120-124 1st Ave. 1st Fl.<br>212-619-3200 | \$20 L |
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| Upper East | <b>Szechuan Gourmet</b> | 200-204 1st Ave. 1st Fl.<br>212-619-0000 | \$20 L |
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| Upper East | <b>We Just Because Clubhouse</b> | 1880 Madison Ave. 2nd Fl.<br>212-619-2100 | \$20 L |
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| Midtown West | <b>China Grill</b> | 101 W. 52nd St. 1st Fl.<br>212-222-1700 | \$20 L |
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| Midtown West | <b>Chopsticks NYC</b> | 214 W. 56th St. 1st Fl.<br>212-580-4500 | \$20 L |
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| Midtown West | <b>Topas Noodle Bar</b> | 121 W. 56th St. 1st Fl.<br>212-580-4500 | \$20 L |
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| Midtown West | <b>We Izumi Ya</b> | 216-218 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Enterprise Inn</b> | 191-195 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Grand Szechuan</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Haus Chinese</b> | 181-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Haus Mauer</b> | 228 Lexington Ave. (between 40th & 41st Sts.)<br>212-514-9900 | \$20 L |
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| Midtown West | <b>Land of Plenty</b> | 204-206 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Lucky House</b> | 191-195 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Meatball House</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Shabu Lao</b> | 181-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Shanghain Grand</b> | 204-206 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>The Cottage*</b> | 210-212 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Yakitori</b> | 200-204 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Yankee Dog</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Yankee Dog Man*</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Yankee Doggy Dog</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Yankee Doghouse</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Yankee Doghouse II</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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|--------------|----------------------------|--|--------|
| Midtown West | <b>Yankee Doghouse III</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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|--------------|---------------------------|--|--------|
| Midtown West | <b>Yankee Doghouse IV</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Yankee Doghouse V</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Midtown West | <b>Yankee Doghouse VI</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Deluxe Gross Bo Restaurant</b> | 180-184 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Dim See Go Go</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Excellent Szechuan</b> | 111-115 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
|------------|---------------------------|--|--------|

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| Lower West | <b>Golden Dragon</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Golden Dragon Inn</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Hot Pot</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Jack's Szechuan</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Jack's Szechuan II</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Jack's Szechuan III</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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| Lower West | <b>Jack's Szechuan IV</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
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|            |                          |  |        |
|------------|--------------------------|--|--------|
| Lower West | <b>Jack's Szechuan V</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
|------------|--------------------------|--|--------|

|            |                           |  |        |
|------------|---------------------------|--|--------|
| Lower West | <b>Jack's Szechuan VI</b> | 181-185 1st Ave. (between 5th & 6th Aves.)<br>212-580-0000 | \$20 L |
|------------|---------------------------|--|--------|

|  |  |  |
| --- | --- | --- |
| Lower West | **Jack's Szechuan VII** | 181-185 1st Ave. (between 5th & |

|  |                    |
|--|--------------------|
| Chakru   | SONGBRAN           |
| 388 Phra Ram Rd, 10300 Bangkok                   | 25 L               |
| 233 Phra Khanongchon Rd, 10300 Bangkok           | 25 L               |
| Phrom Phong                                      | Bangkok 2 Floor*   |
| 55/1 Soi 14, 2nd fl, 201/1-2 Phrom Phong         | 25 L               |
| Chomphon   | TRAVY*             |
| 304-306 Soi 10, 10300 Bangkok                    | 25 L               |
| 233 Phra Khanongchon Rd, 10300 Bangkok           | 25 L               |
| Teen Thai Cafe*                                  |                    |
| 403 Phra Phuttha Yodfa Rd, 250/1-2 10300 Bangkok | 25 L               |
| 213-214 Soi 10, 10300 Bangkok                    | 25 L               |
| White House                                      | Klass Thai Kitchen |
| 250/2 Soi 10, 10300 Bangkok                      | 25 L               |
| 250/3 Soi 10, 10300 Bangkok                      | 25 L               |
| White Village                                    | Thai Thai Food     |
| 250/2-250/3 Soi 10, 10300 Bangkok                | 25 L               |
| 250/2-250/3 Soi 10, 10300 Bangkok                | 25 L               |
| East 2 Regs                                      | Loft Thai Food     |
| 250/1-2 Soi 10, 10300 Bangkok                    | 25 L               |
| 250/4-250/5 Soi 10                               | 25 L               |
| East 2 Regs                                      | Somtum Bar         |
| Malaysia J. Soi 10/10/10/11, 10300 Bangkok       | 25 L               |
| 250/1-2 Soi 10, 10300 Bangkok                    | 25 L               |
| East 2 Regs                                      | Reunited Thai Cafe |
| 250/3-3 Soi 10, 10300 Bangkok                    | 25 L               |
| East 2 Regs                                      | On On Thai         |
| 44-46 Phra Khanongchon Rd, 10300 Bangkok         | 25 L               |
| 250/2-250/3 Soi 10, 10300 Bangkok                | 25 L               |
| East 2 Regs                                      | Laosan Thai        |
| 35/1 Soi 14, 2nd fl, 201/1-2 Phrom Phong         | 25 L               |
| 251-251 Soi 10, 10300 Bangkok                    | 25 L               |
| East 2 Regs                                      | Breakfast Express  |
| 100/1-100/2 Soi 10, 10300 Bangkok                | 25 L               |
| 250/200-240/2 Soi 10, 10300 Bangkok              | 25 L               |
| East 2 Regs                                      | Regime             |
| 42/2 Soi 14, 2nd fl, 201/1-2 Phrom Phong         | 25 L               |
| 250/200-240/2 Soi 10, 10300 Bangkok              | 25 L               |
| East 2 Regs                                      | One More Thai      |
| 4/2-4/3 Soi 14, 2nd fl, 201/1-2 Phrom Phong      | 25 L               |
| 250/200-240/2 Soi 10, 10300 Bangkok              | 25 L               |

|   |                                 |               |
|---|---------------------------------|---------------|
| Laurel Millet   | <b>Spice</b>                    |               |
| 211 18th Ave. Del. 408-588-0111<br>203-260-2902             |                                 | <b>\$25 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Steak Rice</b>               |               |
| 151 DeLand St. Box 2000, Tel Aviv 611<br>03-544-0000        |                                 | <b>\$18 L</b> |
| Laurel Millet   | <b>Zab Elias</b>                |               |
| 216 18th Ave. Del. 408-588-0111<br>203-260-0322             |                                 | <b>\$15 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>La Lark Sushi</b>            |               |
| 201 23rd St. Box 114, Larchmont & Broad St.<br>203-866-0264 |                                 | <b>\$15 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Noodle Box NYC</b>           |               |
| 201 23rd St. Box 114, Larchmont &<br>203-866-0264           |                                 | <b>\$15 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Chai Thai Kitchen*</b>       |               |
| 704 1/2 18th St. Del. 408-588-5141<br>203-561-0001          |                                 | <b>\$16 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Style</b>                    |               |
| 103 18th Ave. Del. 408-588-5141<br>203-561-0001             |                                 | <b>\$18 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Tea Time</b>                 |               |
| 204 Franklin Ave. Box 101 03-544-1414-501<br>03-544-0024    |                                 | <b>\$18 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Bla Gao and Tea Kitchen</b>  |               |
| 4050 18th Ave. Del. 408-588-5141<br>203-561-0001            |                                 | <b>\$15 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Spice</b>                    |               |
| 4012 18th Ave. Del. 408-588-5141<br>203-561-0001            |                                 | <b>\$20 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Absolute Thai Restaurant</b> |               |
| 201 18th St. Tel Aviv, Tel Aviv 61100<br>03-544-0001        |                                 | <b>\$18 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Vietnamese</b>               |               |
| 200 18th St. Tel Aviv, Tel Aviv 61100<br>03-544-0001        |                                 | <b>\$18 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>Salguero</b>                 |               |
| 200 18th St. Tel Aviv, Tel Aviv 61100<br>03-544-0001        |                                 | <b>\$18 L</b> |
| Mon. - Fri. 11 a.m. - 9 p.m.<br>Sat. 11 a.m. - 10 p.m.      | <b>PHO 2 &amp; SUSHI*</b>       |               |
| 201 18th St. Tel Aviv, Tel Aviv 61100<br>03-544-0001        |                                 | <b>\$18 L</b> |

An advertisement for Song Sri Thai Restaurant. It features a large, stylized logo with the word 'Song Sri' in a script font above the word 'THAI' in a bold, sans-serif font. Below 'THAI' is the word 'RESTAURANT' in a smaller, all-caps sans-serif font. A small circular emblem with the text 'SINCE 1981' is positioned to the right of the main logo. To the right of the logo is a photograph of a restaurant interior with several people at tables. Below the logo, the text 'THE BEST AUTHENTIC THAI RESTAURANT' is written in a large, bold, sans-serif font. Underneath that, the text 'Recommended by: THE TIME WEEK NEW YORK TIMES ★ ZAGAT' is displayed in a smaller, all-caps font. The bottom half of the advertisement shows a photograph of the restaurant's interior, featuring tables, chairs, and warm lighting.



## ASIAN-INSPIRED WORLD CUISINE



A NEW YORK LEGEND  
host MICKY,  
Radio City and Rock Center

OPEN HOURS

CHINAJADE RESTAURANT.COM

# Entertainment Event / Leisure

## Performance

January 12-14

Eka Nugroho Performance and Exhibition

Asia Society

The Asia Society will host a performance and exhibition by Indonesian artist painter-printed and original prints in this Eka Nugroho. Eka Nugroho's artistic style is a unique mix of Indonesian rich traditions and popular culture, tinged with dark humor. Using a distinctive blend of high and low art, Nugroho's "Wayang Room" is a contemporary form of theater in which puppets and actors weave together traditional elements of Indonesian wayang (shadow puppets) with live theater and songs that cast a satirical view on contemporary subjects. They will be performing "God War", a story on how humans revolted to Java and became part of the Japanese culture which includes elements of Buddhism, Hinduism and animism. Nugroho's exhibition will also be held in the Asia Society's Museum Galleries featuring a site-specific installation of ample-channel video works. The exhibition will be on view from Jan. 20 to April 16, 2017. Tickets are available online (www.aska.org/ticket), at 725 Park Ave., floor 4th & 7th fls. New York, NY 10025. Tel: 212-507-7657

[www.aska.org/egy](http://www.aska.org/egy)

## Event Feature

### 6th Annual Japan Day Art Contest 2017

Japan Day at Central Park is hosting its 6th Annual Japan Day Art Contest 2017. Art submissions must include "Japan", "Central Park" and "New York" and only one submission per artist is accepted. The winning artwork will become the official image of Japan Day at Central Park 2017 and will be used for the official Japan Day poster, program, flyers and T-shirts. The

January 25

Erika Matsuo Birthday Bash

Jazz at the Kress

New York based Japanese jazz singer Erika Matsuo, is celebrated for her passionate singing medium, blending of Japanese and American sound. She will be performing at Jazz at the Kress, to celebrate her birthday with her quintet, Art Hirakura (piano), Junieba Herren (guitar), Boris Karlov (bass), and Keita Ogawa (drums & percussion). There will be two performances and reservations are recommended.

Latitude 42 Park Ave., floor 3rd & 38th fls.

New York, NY 10016

Tel: 212-485-2119 / [www.jazzatkress.com](http://www.jazzatkress.com)

March 14

Atsuko Aono Trio Fest: Millie Lee & Chris Parker

Joe's Pub

Atsuko Aono is an internationally known pop/ jazz singer-songwriter celebrated for her avant-garde jazz style and masterful piano play too. Since her debut in 1978, she has performed worldwide and produced dozens of albums including one produced by T Bone Burnett. Joined by



© Kōshōhō Ryōsuke

grated piano virtuoso will also receive a pair of round-trip Economy Class tickets to Japan, provided by ANA. In addition, artists that receive honorable mentions will receive a digital camera provided by Nissos inc. Moreover, their artwork will be displayed in an exhibition space of the Consulate General of Japan in New York. This year's judges include renowned leviathan-artist, Sebastian Morauchi. He will select a piece from the submitted work to receive the special "Sebastian Morauchi Award". The deadline to submit artwork is Jan. 15-21 pm Eastern Time. For full contest details visit the official Japan Day website.

[www.japandayartcontest2017.com](http://www.japandayartcontest2017.com)

her Japanese New York friends and various members

Will Lee (bass, vocals) and Chris Parker (drums), the Kōshōhō Trio will be returning to Joe's Pub. Tickets are currently available online and at the box office. Location: 425 Lafayette St., floor 4th fl. & Astor Pl. New York, NY 10013 Tel: 212-967-7599 / [www.joespub.com](http://www.joespub.com)

January 22

Calligraphy Workshop

Friends Academy of Japanese Children's Society



At the Friends Academy of Japanese Children's Society where young children through high school aged kids can receive Japanese language instruction, there will be a calligraphy workshop. Participants will have a chance to try "Takizome" the first stroke calligraphy of the year and learn about the culture that has been observed in Japan for centuries. Anyone interested in Japanese culture, from elementary school age kids to adults, is warmly invited to join. Reservations are required in advance via telephone or email.

Location: 310 W. 53rd St., Bet West End Ave. & Broadway (b)

New York, NY 10023

Tel: 212-625-4235 / [www.japanfriends.org](http://www.japanfriends.org)

## Happenings

Winter Japanese Language Courses 2017

The Japan Foundation/Nippon Club

The Japan Foundation and the Nippon Club are offering Japanese language and culture courses this winter with

workshop Japanese language teacher. Starting in January, the A2 Elementary Japanese Pathway courses will teach students how to have meaningful conversations in Japanese. Some of the conversational topics will include how to give advice to someone who is sick and how to plan for vacations. The classes will also offer students a review for elementary level grammar and vocabulary. The class is recommended for students who are learning Japanese kanji/kana and basic kana. The courses will be held at the Nippon Club on Wednesdays from Jan. 15 to Mar. 8. To register with the Japan Foundation, we have an call 212-562-2223.



Location: 443 W. 57th St., (bet. 6th & 7th Aves.)  
New York, NY 10019  
Tel: 212-562-2223 / [www.jfn.org](http://www.jfn.org)

#### Free Color Treatment for Chopsticks NY Readers

**Tomoko Shima Hair Salons**



Tomoko Shima Hair Salons has been dedicated to providing the best hair styling service for their clients with multi-national stylists in two locations. This January Tomoko Shima Hair Salons is offering a free color treatment to Chopsticks NY readers when they book a hair coloring appointment. Customers can choose from the Bioplex color treatment, which removes damaged hair or Milbon color treatment, which moisturizes and softens dry hair. The offer is only available at the downtown location and don't forget to mention "Chopsticks Color Treatment" when booking an appointment by phone.

Location: 285 W. 10th St., (bet. 7th & 8th Aves.)  
New York, NY 10011  
Tel: 212-457-1227 / [www.tomokoshima.com](http://www.tomokoshima.com)

#### Two Winter Presentations for New Customers

**AJIBE Hair Salons New York**

AJIBE Hair salon is a Japanese beauty salon with over 100

salons in operation in Japan and has opened its first New York location in October 2016 in the East Village. Their services have stylists bring up-to-date hair techniques, styles and services from Japan. Their products and equipment are imported directly from Japan, making their services suitable for people with sensitive hair and skin. For new clients, AJIBE Hair New York is offering new promotions. Choose either 20% off all services or free Organic Head Spa (40 min.) with any service.



Location: 271 E. 17th St., (bet. 3rd & 4th Aves.)  
New York, NY 10003  
Tel: 212-689-9410  
[www.ajibe-new-york.com](http://www.ajibe-new-york.com)

#### 10% Off Color and Treatment

**GARDEN NEW YORK**

Japanese hair salon in the Midtown Village, GARDEN NEW YORK, provides quality hair services by skilled stylists who have experience in Japan and New York. Their services include not only haircut and styling, but also head spa and treatments. On weekdays in the month



of January, they will have a promotion, offering 10% off color and treatment for first time customers (Reg. \$60 and up for cut and \$50 and up for treatment). You can start a great year with GARDEN, a pioneering hair salon in a midtown space.

Location: 227 W. 17th St.  
(bet. Greenwich & Washington Sts.)  
New York, NY 10011  
Tel: 212-447-0303  
[www.garden-ny.com](http://www.garden-ny.com)

#### Free Glass of Sake in the New Year for Chopsticks NY Readers

**Unisake**



Known for its great selection of shochu and Japanese home-style cooking using fresh local ingredients, unisake welcomes customers with a homey atmosphere. Since bringing the New Year from Jan. 18, in 2017 they offer a free glass of sake (Reg. \$8) for Chopsticks NY readers. Don't forget to mention Chopsticks NY when placing an order.

Location: 88 E. 3rd St., (bet. 4th & 5th Aves.)  
New York, NY 10003  
Tel: 212-454-7122 / [www.unisakeunisake.com](http://www.unisakeunisake.com)



#### 9th Annual Christmas Art Illumination Ceremony

On Dec. 4, The Queens Crossing Mall and Crossing Art, hosted as 9th Annual Christmas Art Illumination ceremony featuring an innovative Christmas tree sculptures titled "XMAS", curated by local Queens street artist Hochul Lee. The Queens Borough President, New York State elected officials and community leaders joined out the commencement and invited the community to participate in the celebration. Along with the lighting there were special live performances by JR (SING: MILAN & YoungBLOW). The Queens Crossing Mall celebrated the opening of these new fashion merchants at food court. Carry On by (famous Japanese street style by Japanese chef Takumi Kojima Happy Lemon of Tokyo). Toushoku bubble tea and cheese croissant smoothies,

and Young Street Poke provided a delectable poke

bowl with a selection of the highest quality greens, fish, vegetables and proteins. Photo booth and workers are encouraged to print their "XMAS" pictures with the installation and hashtag #QueensCrossing on social media and join in for a chance to win limited edition of Christmas ornaments from Pandora Jewelry.

Location: 161 37th Ave., (bet. Main St. & 19th St.)  
Ridgewood, NY 11385  
[www.queenscrossing.com](http://www.queenscrossing.com)



January 20 &amp; 21

**Flower Arranging Exhibit Exhibition: "Discover Beautiful Japanese Flowers"**

**FLORÉ 21 | Upper Gallery New York**



Japan's most famous flower arranger, Rieko Ito, will host an event and an exhibition promoting the charm of Japanese flowers. There will be a series of lectures where planned as well.

Address: 434 Greenwich St., 1st Floyer 21, New York, NY 10013  
Phone: 212-964-0300 | [www.florere.com/Flor21](http://www.florere.com/Flor21)

**\$100 Off Digital Prints for Chopsticks NY**

**Belen New York**



Japanese kimono sales at Melrose Fair Gates New York, is run by a veteran New York City makeup artist who has never seen a customer in fashion shorts and shorts. They are offering a digital print to the first three Chopsticks NY readers who order a 100\$ (big \$250) Digital prints receives sets, beauty tools, away to style at home. The price includes hair cut fee. The offer is valid only for first time customers. Don't forget to mention Chopsticks NY.

Use Chopsticks NY and check if the offer is still available when making an appointment.

Address: 229 E. 25th St. (bet. 3rd & 2nd Ave.) New York, NY 10012  
Tel: 646-767-0550 | [www.belennewyork.com](http://www.belennewyork.com)

**Tooth Cleaning for \$99**

**Wataiwa Dental Care**



Dr. Furukawa and Dr. Lee have cared for patients over 90 years combined. They have always prioritized providing personalized dental care for their patients. From Jan. 1 to Jan. 31, they are offering tooth cleaning for \$99 (Reg. \$179).

Address: 10 Peterboro Rd., 1st 25th St., New York, NY 10019  
Tel: 212-449-4300 | [www.wataiwa.com](http://www.wataiwa.com)

**10% Off for Chopsticks NY Diners**

**Ma's Orchid Thai Kitchen**

Sunnyvale - Be Orchid invites to a special and modern Thai cuisine and Vietnamese cuisine, using a variety of fresh, exotic ingredients, prepared by Chef Makita Saito. This stylish location is the only place where you can taste her original menu which is both diverse and affordable. From Jan. 1-Jan. 31, the restaurant is offering 10% off for din-in customers who mention on Chopsticks NY.



Address: 45-46 Queen St., 1st Floyer 21st St.,

Scarsdale, NY 10583  
Tel: 914-273-4348 | [www.maorchidthekitchen.com](http://www.maorchidthekitchen.com)

## DEAL OF THE MONTH

### Opening Campaign: Korean Beauty Products Giveaway

**Toes Coal For School**



Korean Cosmetic brand 'Toes Coal For School' opened its U.S. flagship store in Soho. Celebrating their opening, they are holding a sweepstakes for their beauty products, only for Chopsticks NY visitors. Choose one product from 10 pieces of Maxi in Pocket (pink color) lip tint, Superstar Egg Mask Hydrating, and 5 pieces of Egg Mask Pore Tightening, and enter by visiting [shop-toescosmetics.com](http://shop-toescosmetics.com) with your choice of product by Jan. 31.

Address: 207 Lafayette St., 1st Floyer 21st St., New York, NY 10013  
Tel: 646-409-3047 | [www.toescosmetics.com](http://www.toescosmetics.com)

### Senior Meet-up "Shabu Shabu Ketto-kai" Shabu Tatsu / Japanese American Social Service, Inc.

# JF Japanese Language Course

Winter 2017

Study Japanese and Explore Japanese Culture with Us!

Conversation Cafe



Let's chat in Japanese!

Thu, Jan 12, 6:30 - 8pm

All levels welcome

\$5/pp (refreshments included)

RSVP to [jpcourse@jfny.org](mailto:jpcourse@jfny.org)

JF 日本語講座  
Japanese Language Course

## FEATURED COURSE

A2 Elementary Japanese Refresher Course I & II

Wednesdays  
6:15 - 7:45pm

Course I: 1/18, 1/25, 2/1, 2/8  
Course II: 2/15, 2/22, 3/1, 3/8

Review elementary level grammar, vocabulary and conversational expressions on such topics as how you spent childhood vacations and what you want to do next vacation (course I) or how you are feeling and giving advice to someone who is sick (course II).



Japanese Language Course

Wed, January 18 - Mon, April 3

JF Japanese Language Course is designed to enhance \*competence in accomplishing tasks (what you "can do" by using Japanese)

\*competence in intercultural understanding (understanding and respecting other cultures by expanding one's frame of reference)



## Register NOW!

For more details: [www.jfny.org/language/course.html](http://www.jfny.org/language/course.html)

JAPAN FOUNDATION  
NEW YORK

1700 Broadway  
New York, NY 10019  
(212) 489-0299  
[jpcourse@jfny.org](mailto:jpcourse@jfny.org)

THE NIPPON CLUB, INC.  
NEW YORK

145 West 57th Street  
New York, NY 10019  
(212) 581-2223  
[culture@nipponclub.org](mailto:culture@nipponclub.org)

Voice from  
the students



Japanese  
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梵 <sup>®</sup>  
Born



Born: Hoshi  
The Earth

Born: Nihon no Tsubasa  
Wing of Japan

Born: Hyakuza  
Ice Berg

Born: Yume ni Matsuyame  
Dreams Come True

Born: Chogin

Born: Tokusei  
Jinmai Daiginjo

Born: Muraka  
Hana Gochin

Born: Gochin

Katou Kichibee Shouten  
[www.born.co.jp](http://www.born.co.jp)

This is a rare image of Mt. Fuji  
called Perfect Double Diamond  
Fuji, and it is believed to bring  
good luck.